

LAND

sourced from Trealy Farm Charcuterie

Spicy n'duja, sourdough, parmesan (G,D)	£6.00
Charcuterie board, bread & pickles (G,Mu)	per meat £5.50 all four £21.00
> Fennel salami	
> Monmouthshire air-dried bresaola	
> Lamb & lemon merguez salami	
> Monmouthshire air-dried coppa	

DAIRY

sourced from Hamish Johnston

Burrata, Fontodi Tuscan olive oil, sourdough (D,G)	£7.00
Baked goat's cheese, orange blossom honey, walnuts, chives (v - D,N)	£7.00
Baked AOC Camembert, roast garlic & thyme crumb, sourdough (D,G)	£17.00
Cheese board, crackers, grapes, quince (D,G)	per piece £4.00 all four £15.00
> Ticklemore goat's semi-hard Devon ENG (v)	
> Fourme D'Ambert cow's blue Laqueuille FRA	
> Brie de Meaux cow's soft Ile-de-France FRA	
> Truffle Gouda cow's hard Woerden NLD	

GARDEN

sourced from local shops

Gordal olives (vg)	£3.50
Smoked almonds (vg - N)	£3.00
Pumpkin & harissa hummus, garlic, za'atar & crudities (vg - Se)	£4.50
Warm kale salad, garlic, walnuts, Aleppo pepper (vg - N)	£4.00

PANTRY

sourced from Lily's Loaf

Sourdough & farmhouse butter (v - G,D)	£2.50
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vg = vegan *indicates alternative available

Allergen key: Celery | Gluten | Crustaceans | Eggs | Eish | Lupin | Dairy
Mustard | Nuts | Peanuts | Sesame | Soya | SO (Sulphur Dioxide)