



### **While you sip**

Marinated Cantabrian Anchovies £4    Homemade Hummus with Bread £5

Roasted Peanuts (v) £4    Marinated Olives (v) £4.75

Red Sweet Cherry Peppers Stuffed with Cream Cheese £6.5

Burrata with Balsamic, Marinated Figs & Bread £8    Comte & Rebel Saucisson £7

Brie de Meaux with Truffle Honey £8.75    Bread and Crackers with Butter & Chutney £5.5

### **Pates**

Chicken Liver Parfait with Cornichons & Bread £7

Wild Boar Pate with Cornichons & Bread £8

### **Sharing Platters**

#### **“Large Board for two”**

A selection of 5 cheese & 5 charcuterie with bread, crackers & chutney  
£33

#### **“Build your own Platter”**

1 portion £7.5 3 portions £15.5 / 5 portions £21.5, choose from selection below, feel free to mix  
and match

**Cheese:** Sinodun Hill Goat Cheese / Abaty Brie / Charcoal Cheddar / Wild Garlic Yarg / Blue  
Cloud

**Charcuterie:** Rebel Aged Ham / Bresaola / Salame Napoli / Rebel Saucisson / Knepp Chorizo  
Picante

#### **“Veggie Platter”**

Grilled Artichoke, Hummus, Red Sweet Peppers with Cream Cheese, Olives, St. Giles, Kimchi &  
Beetroot with Bread £25

### **Big Plates**

Baked Camembert £14.5

*baked with garlic served with baguette*

Cheese Fondue with Charcuterie & Bread £26pp  
(pre-order only, minimum 2 people)

### **Sweets**

Chocolate Fondant with Vanilla Ice Cream gf £7 Iced Yuzu Souffle £7

Affogato £5

Extra Bread or Crackers £3.00

**Please inform a member of the team of any allergies or dietary requirements when ordering.**

*A discretionary 12.5% service charge will be added to your bill.*