



WINE TASTING & CHARCUTERIE MENU THURSDAY 17TH SEPTEMBER

PROSCIUTTO DI PARMA

MELON, CAMEMBERT, HONEY GF

RAMON BILBAO VERDEJO

SPICY 'NDUJA

DANISH BLUE, QUINCE JELLY, CROSTINI RGF

ARTESANO PINOT GRIS

FENNEL SALAMI

SOFT GOAT'S CHEESE, NOCELLARA OLIVES, SOURDOUGH CRISP GF

RAMON BILBAO CRIANZA RIOJA

BEEF BRESAOLA AND MORTADELLA

SHAVED PARMIGIANO REGGIANO, ROCKET & EXTRA VIRGIN OLIVE OIL GF

ARTESANO MALBEC

			
SELECTION OF CHARCUTTERIE DISHES	WINE* PAIRED TO EACH DISH	£5 BET*	

V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE
RVG REQUEST VEGAN ALTERNATIVE RV REQUEST VEGETARIAN

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, COELIAC DISEASE, OR OTHER DIETARY REQUIREMENT SO THAT WE CAN PROVIDE YOU WITH INGREDIENT INFORMATION TO MAKE A SAFE CHOICE. AS ALLERGENS ARE PRESENT ON SITE AND SOME OF OUR INGREDIENTS HAVE 'MAY CONTAIN' ADVICE, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A SPECIFIC ALLERGEN. WEIGHTS STATED ARE APPROXIMATE UNCOOKED WEIGHTS

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY