

BLACKS CORNER

"Blacks Corner is a unique concept, a conversation of flavours and makers that are all striving to make small batch produce a reality in our modern world."

SNACKS

SPANISH GORDAL OLIVES.....	4.6
FOCACCIA, OIL & BALSAMIC.....	5.4
BUTCHERS PORK PIE.....	5
BUTCHERS SCOTCH EGG.....	5.8
PORK SCRATCHINGS.....	4.3
BARON BIGOD BRIE & HONEY	7.7
<i>served with crackers and grapes</i>	
OREGANO & GARLIC FLATBREAD (v).....	10
<i>- Add a tomato basil sauce base +1.7</i>	
<i>- Add British Cheddar shavings +1.7</i>	
<i>- Add British Mozzarella +2.3</i>	



CROSTINI

GOATS CHEESE, NUTS & HONEY	10
<i>served on toasted sourdough using Peroche Goats Cheese and hazlenuts</i>	
FIERY N'DUJA, PEPPERS & HONEY.....	10
<i>N'duja spreadable salami, made in Owley Farm, Kent, cream cheese, peppers & honey drizzle</i>	
GARDEN TOMATO TOAST (v).....	7.5
<i>fresh tomato, garlic, olive oil & Cornish sea salt</i>	

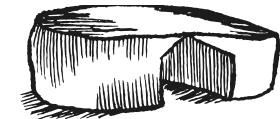
SMALL PLATES

ISLE OF WIGHT 'HALLOUMI' (v).....	8.2
<i>made on Briddlesford Farm, served with chilli jam</i>	
CHARRED BROCCOLI & PEROCHE	7.9
<i>made with cheese by Neals Yard Creamery, citrus and walnuts</i>	
BUTCHER'S MEATBALLS	9.8
<i>from De Giorgio butchers served with focaccia & Cornish Kern</i>	
HAM HOCK TERRINE	9.4
<i>British pork terrine served with sourdough & chutney</i>	
TRUFFLED POTATOES.....	7.2
<i>served with Cornish Kern cheese</i>	
PADRON PEPPERS (ve).....	7.9
<i>grilled & served with charred red grape</i>	
BRITISH BRAVAS (v)	8.7
<i>sauteed potatoes, paprika & tomato sauce served with aioli</i>	
MUSHROOM PATE (v).....	8.7
<i>served with toasted sourdough</i>	
BEETROOT HUMMUS (v)	8.7
<i>served with toasted flatbread, sesame & pumpkin seeds</i>	



FLATBREAD

TOMATO & KENT CHORIZO.....	15.5
<i>topped with Isle of Mull Cheddar</i>	
BRITISH TOMATO, MOZZARELLA & GORDAL OLIVE.....	15.5
<i>topped with garlic infused salsa verde</i>	
WAGYU BEEF SALAMI & CHILLI.....	16
<i>English wagyu beef salami with Peroche Log goats cheese, fresh chilli, tomato & garlic aioli</i>	
ENGLISH HAM & BALSAMIC.....	16
<i>with Cornish Yarg, balsamic glaze & a caramelised onion base</i>	
MUSHROOM, PANCETTA, TRUFFLE	16
<i>mushroom pate base with cornish yarg & sliced pancetta from Trealy Farm, Wales. Topped with Truffle oil.</i>	
BRITISH MOZZARELLA & NDUJA.....	16
<i>with whipped Ricotta & local honey from The Travelling Bee Company.</i>	



Our menu items are made from fresh ingredients, locally sourced and hand crafted by our team of Deli Chefs

Please allow at least 20 minutes for your dishes to be prepared

As we make everything fresh to order, food may arrive to your table at different times

BRITISH FARMHOUSE CHEESE

CORNISH YARG | COW (P)(T)

A nettle wrapped, semi-hard cheese with a tangy, slightly crumbly yoghurt texture- Made by Catherine Mead in Cornwall

CORNISH KERN | COW (P)(T)

A smooth, well rounded award-winning cheese with bright, nutty & very rich flavour - Made by Catherine Mead in Cornwall

ISLE OF MULL CHEDDAR | COW (T)

A smooth, well rounded farmhouse cheddar, selected for its warm & lingering flavours and happy balance of creaminess & acidity- Made by Tom Calver & Rob Howard in Somerset

DORSTONE | GOAT (P)(T)

A fluffy textured goat's milk cheese. Zesty & bright Made by Charlie Westhead in Herefordshire

NORTHUMBERLAND SMOKED | COW (P)(V)

Bright, grassy, smokey flavours from oak, made using still-warm milk for a fresh firm texture.

Made by Mark Robertson in Northumberland

DEVON BLUE | COW (P)(T)(V)

A sweet and often punchy blue cheese, with a pleasingly dense, fudgy texture. - Made by Ben Harris in Devon

COLSTON BASSETT STILTON | COW (P)(T)

Gentle, sweet and more balanced than a 'typical' blue cheese, it boasts a creamy, buttery paste pierced with delicate blue veins. -

Made by Billy Kevan in Nottinghamshire

BARON BIGOD BRIE | COW (P)(T)

This Suffolk Brie-style cheese has a silky breakdown under the rind and balances a clean lactic brightness with mushroomy vegetal notes. - Made by Dulcie and Jonny Crickmore in Suffolk

ASHCOMBE | COW (P)(T)

A rich yet subtle cheese. The flavours are milky and mild and the texture is bouncy, buttery and semi-firm. Made by David Jowett in Gloucestershire

SHARING BOARDS

THE BLACKS CORNER BOARD

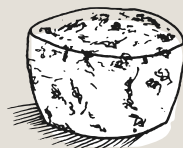
Our signature board freshly cut to order for you to personalise with your favourite produce shown opposite, or let our chefs choose a showcase selection for you.

3 British Cured Meats

3 British Farmhouse Cheeses

+ Millers crackers & Scottish Oatcakes

+ Additions from the Deli & Focaccia



30

BRITISH CURED MEAT BOARD

freshly sliced to order for you to personalise with 4 British Cured Meats

+ Additions from the Deli & Focaccia

18

BRITISH CHEESE BOARD

freshly cut to order for you to personalise with 4 British Farmhouse Cheeses

+ Millers crackers & Scottish Oatcakes

+ Additions from the Deli

20

BRITISH CURED MEATS

FENNEL & GARLIC SALAMI

British pork with fresh fennel & hints of red wine & garlic. Our favourite.

Made by Matt & team on Cobble Lane, London

MONMOUTHSHIRE AIR DRIED HAM

A classic 2-month air dried, cured ham with sea salt & black pepper, A British take on Prosciutto.

Made by James Swift in South Wales

PAPRIKA SMOKED CHORIZO

An old recipe chorizo made with sherry, paprika & smoked for authenticity.

Made by James Swift in South Wales

BLACK SAUSAGE SALAMI

A traditionally made black sausage made with pork shoulder, infused with cocoa & red wine.

Made by James Swift in South Wales

MUSHROOM & TRUFFLE SALAMI

A rich salami made from free range Sussex pork, wild mushroom and truffle.

Made by John Doig in Kent

ISLINGTON BEEF SALAMI

Made from British ex-dairy cows as is a soft and creamy texture, complemented with a hint of warm spice.

Made by Matt & team on Cobble Lane, London

WILD BOAR & RED WINE SALAMI

Subtle gamey flavour with British Wild Boar & free range pork. Pairs with full bodied Red Wine.

Made by James Smith in South Wales

SCOTTISH VENISON CHORIZO

Scottish pork and wild Scottish venison come together in this take on a chorizo.

Made by Jan-Jacob & Anja in Fort William, Scotland

ALLERGEN BOOK AVAILABLE ON REQUEST

(v) VEGETARIAN (ve) VEGAN (n) CONTAINS NUTS (t) TRADITIONAL (animal) RENNET