

# FAIRHAM'S

From indulgent small plates and loaded bruschetta to artisan food boards perfect for sharing, we've crafted a food menu to complement our fine wines and delicious cocktails.

## FOR THE TABLE

### Loaded Hummus Plate 8

Silky hummus loaded with a chopped Persian-style salad, think cucumber, tomato, herbs, crumbly feta and a lemony vinaigrette. Served with freshly grilled warm flatbread on the side. (V) (VE on request)

### Cured Meat Plate 7

A trio of British cured meats: Fennel and White Pepper Salami, Wild Venison Chorizo and Hartgrove Coppa. Paired with fresh sourdough and balsamic olive oil.

### Nibble Board 6

Four bite-sized bowls on a board. Mix and match any four of olives, stuffed olives, habas fritas and gherkins to build your perfect snack board. (V) (VE)

### Mezze Board 8

A trio of tasty bowls that includes a spicy whipped feta, creamy tzatziki and fresh shirazi salad. Accompanied by warm mini pittas for dipping and scooping. **ADD an extra serving of pittas +2.50 (V)**

### Za'atar Flatbread 4

Freshly grilled flatbread topped with za'atar, a fragrant Middle Eastern blend of herbs, sesame and sumac, finished with olive oil. (V) (VE)

### Tomato Flatbread 4

Freshly grilled flatbread rubbed with garlic, spread with fresh tomato pulp, olive oil, salt and a sprinkle of za'atar to finish. (V) (VE)

## SMALL BITES

### Habas Fritas Bowl 2

Crispy fried broad beans with a salty crunch. (V) (VE)

### Gherkin Bowl 2

Crunchy pickles with a sweet-tangy flavour. (V) (VE)

### Olive Bowl 2

Juicy manzanilla olives, pitted and ready to pop. (V) (VE)

### Stuffed Olive Bowl 2

Jalapeño, garlic and red pepper stuffed olives. (V) (VE)



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OUR KITCHEN CLOSING TIMES ARE: WED, THUR & SUN: 1hr before close | FRI & SAT: 9pm

(V) (VE) - Vegetarian and Vegan options available. When notified in advanced, our kitchen can offer more Vegetarian, Vegan and Gluten-Free options. **All dishes can be altered on request.**

Food is prepared in a small kitchen where cross-contamination is possible. **We can't guarantee that any dish is free from allergens.** As this can be life-threatening, please assess the risks carefully before consuming our food.

# LOADED BRUSCHETTA

Crunchy, toasty and stacked with deliciousness.

## BRUSCHETTA BOARD 16

Pick any four bruschetta from the below list or from our specials and build your perfect board. Ideal for sharing or just treating yourself. Mix, match and munch!

### Bruschetta Available Individually 4.50

#### Mozzarella, Sliced Tomato & Basil

Creamy fresh mozzarella, juicy sliced tomatoes and fragrant basil with a drizzle of olive oil and a pinch of salt and pepper. (V)

#### Pesto, Salami & Balsamic Vinegar

Savoury fennel and white pepper salami laid over a bed of vibrant green pesto, finished with a sweet balsamic drizzle.

#### Guacamole, Chorizo & Crushed Chips

Zesty guacamole meets smoky wild venison chorizo, topped with crunchy tortilla chips for the perfect bite. (V) (VE) on request

#### Nduja, Burrata & Sundried Tomato

Dorset nduja spread topped with silky burrata, sun-kissed sun-dried tomatoes and a sprinkle of fresh basil. (V on request)

#### Red Onion Chutney, Cheddar & Coppa

Tangy red onion chutney, sharp cheddar and Hartgrove coppa come together in this flavour-packed bite. (V on request)

#### Hummus, Feta & Shirazi Salad

Silky hummus topped with a fresh, zesty, mix of cucumber, tomato, radish, herbs, olive oil and crumbly feta cheese. (V) (VE on request)

#### Spanish-Style 'Pan Con Tomate'

Translated simply as 'bread with tomato'. Rubbed with garlic, crowned with ripe tomato pulp, olive oil and salt. (V) (VE)

#### Spicy Whipped Feta, Falafel & Red Onion

Crumbly chickpea, garlic and basil falafel over a layer of red pepper spicy whipped feta. Finished with a sprinkle of freshly chopped red onion. (V)

## BOTTLE & A BOARD OFFER Available every Wednesday & Thursday.

### ALL FOR £28:

#### Build Your Bruschetta Board

Select four from our main menu and specials.



#### Choose Your Bottle Of Wine

Pick a red, white, rosé or prosecco to go with your board\*

\*Wines include El Picador Merlot, Los Gansos Viogner, B. Bartolomeo Pinot Grigio Rosato or Aqualta Prosecco.