
SUPPER

CHEESE

Yorkshire Blue
Thirsk, Yorkshire

Vintage Lincolnshire Poacher
Simon & Tim Jones, Lincolnshire

Taleggio
Cooperativa Agricola, Vedeseta

Baron Bigod Brie
Baron Bigod, Suffolk

Meat & Cheese - £5 per portion, £8 for two, £11 for three, £14 for four

MEAT

Soppressata
Regione toscana

Pancetta arrotalata
Sant'Angelo, Tuscany

Salame Finocchiona
Carlo Pieri, Tuscany

Prosciutto
Santangelo Scalo, Tuscany

SNACKS

Nocellara olives £3

Gentlemen's spiced nuts £3

Beer sticks £2

'Burnt Lemon' bread & bone marrow butter £4

PLATES

Lardo di Colonnata on toast, smoked walnuts £4

House ricotta, basil oil £7

Greens, buttermilk dressing, sesame £4

Roast peppers & anchovies, oregano £5

Smoked Cod roe w radish £5

Burrata w grilled courgettes, caramalised pumpkin seeds £8.5

Pollock, crushed peas, pea soup, roof terrace mint £14

Octopus w British heritage tomatoes £10

Dukkah roasted cauliflower, carrot puree, pomegranate molasses, garlic crisps £14

200g oxford Lamb rump w charred spring onions & Roscoff onion puree £15

SChefs selction - Let chef serve you dinner, a selction of courses £30

AFTERS

Tom's classic lemon tart £5

Apricot fool w/ fresh almonds £5

Dessert cheese £5

COFFEE

Espresso £2

Espresso & milk £2.6

Selection of tea by Chash £2.5