

# No. 36 | Grapes & Flavours

## Small Plates & Sharing

Olives £4.50

Sourdough bread & butter £5.00

Pork belly bites, sweet chilli sauce £8.50

Chicken, apricot & pancetta terrine with sourdough toast £8.95

Thyme arancini filled with camembert & cranberry, served with homemade pesto, dressed rocket & parmesan £8.50

Smoked mackerel pâté, sourdough toast £8.50

Baked halloumi, oregano, lemon, honey & toasted sourdough £10.50

Whipped feta with pomegranate, thyme & orange zest, served with toasted sourdough £8.95

Mont D'Or melting cheese fondue served with garlic & parsley roasted new potatoes, sourdough toast £45 (suitable for 4 to share)

~add Pigs in Blankets £8.50~

**Brûlée camembert**, red onion marmalade, toasted sourdough £15.50

### **Charcuterie board:**

a selection of 4 dry cured meats, cornichons, sun dried tomatoes & sourdough bread £15.50

**Cheese Board - 3 cheeses £12.50/ 4 cheeses £16.50**

Driftwood (goat's), Baron Bigod, Montgomery, Cropwell organic stilton

~Served with quince & toasted sourdough~

## Sweet Treats

Espresso martini affogato £7.50

Sticky toffee pudding, vanilla ice cream, toffee sauce £6.95

Warm chocolate brownie, vanilla ice cream & chocolate sauce £6.95

Winter Mess £6.95

## Sides

Chips £4.00

Dressed leaves £5.00

*Please note that allergens are present within our kitchen, should you have any dietary requirements, please make us aware.*