

# No. 36 | Grapes & Flavours

## Small Plates & Sharing

Olives £4.50  
Sourdough bread & butter £5.50  
Smoked salmon pâté, watercress & sourdough toast £8.95  
Burrata served whole with fig granita, fresh figs, dressed rocket & balsamic reduction £14.50  
Mushroom arancini, homemade pesto, dressed rocket & parmesan £9.50  
Pan fried chorizo & red wine, served with sourdough bread £8.95  
Pork belly bites, sweet chilli sauce £8.95  
Halloumi baked with lemon, thyme, garlic & fennel seeds finished with honey & with sourdough toast £10.50  
Argentinian chicken empanadas, sriracha sauce, dressed leaves £9.50  
Baked camembert, served with sourdough toast: £16.50  
Choice of- a brûlée topping drizzled with honey & caramelised red onion chutney  
~Or~ with Nduja honey  
Cheese Board: 6 British artisan cheeses served with chutney & sourdough toast £16.95  
Charcuterie board: a selection of 4 dry cured meats served with cornichons, sun dried tomatoes, dressed leaves & sourdough bread £17.50

## Big Plates

8oz rump steak, served with chips & dressed leaves £24.95  
*Add a sauce? Garlic butter £1.50, Blue cheese sauce £2.50*

Additional meat options vary weekly!

Butternut squash, cumin & lentil wellington served with a mixed salad £14.50

~ Add Chips £4.00~

## Sweet Treats

Espresso Martini affogato £7.95  
Sticky toffee pudding, vanilla ice cream, toffee sauce £7.50  
Bread & butter pudding, vanilla ice cream £7.50  
Crème brûlée £7.50

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