

C O U N T E R / wine bar by night menu

5.30pm - close

Our Head Sommelier, Daniele Aglieri has put together a flight of three creatively paired wines for each of our boards. Daniele can serve all three, explain the pairings and possibly help you to find a new favourite!

BOARDS

(all served with home baked breads, dips and chutneys)

Charcuterie 15

A selection of British cured meats and cold cuts

Add wine pairing (3 X 100ml) for 10

Farmhouse Cheeses 12.5

A selection of British cheeses

Add wine pairing (3 X 100ml) for 10

Smoked & Cured Fish 15

A selection of British smoked and cured fish

Add wine pairing (3 X 100ml) for 10

Pickled, Raw & Marinated Vegetables 10

A selection of pickled and fresh vegetables with dips

Add wine pairing (2 X 100ml) for 7.5

Today's Pie for Two 19

A giant perfection of pastry to share. Ask a member of staff about today's pie

Today's Toasties 8

Cheese is good. Melted cheese great. Each day we serve two different toasties just ask a member of staff or see the blackboards

Baked Cheese of the Day 16

Each day we bake a different cheese. Ask staff for today's glorious, melty option

*Please notify your waiter if you have any dietary requirements