

PLEASE NOTE THIS IS A SAMPLE MENU. THE OFFERINGS ON THE DAY OF YOUR VISIT WILL DIFFER.

Boards start at £6.00 for the first item, which includes a fresh bread selection or Peter's Yard crackers, Netherend salted butter or extra-virgin olive oil and balsamic vinegar, fruit and chutney. Each additional item £3.50

HARD CHEESE

Sussex Charmer *Sussex*

Combining the creaminess of a mature farmhouse cheddar with the zing of an Italian-style hard cheese. *Cow's Milk, Vegetarian.*

Manchego *La Mancha, Spain.*

Semi-hard, intense caramel, nuts and herbs.. *Ewe's Milk, Vegetarian.*

Comté *Franche-Comté, France*

Caramelised butter, rich nuttiness with subtle meaty and vegetal notes and smooth texture. *Raw Cow's Milk, Vegetarian.*

Smoked Scamorza *Puglia, Italy*

Pasta Filata ('stretched curd') cheese. Sweet and smoky with a smooth texture. *Cow's Milk.*

BLUE CHEESE

Barkham Blue *Berkshire*

Semi-soft, deep golden interior marbled with dark blue-green veins. Rich blue taste and smooth, buttery texture, devoid of harshness. *Cow's Milk, Vegetarian.*

Isle of Wight Blue *Isle of Wight*

Soft, blue-veined and intensely creamy with a spiky acidity that develops with maturity. *Cow's Milk, Vegetarian.*

Blue Clouds *Sussex*

Blue-green veined, Semi-Soft, Delicate and mild. *Cow's Milk, Vegetarian.*

Dolcelatte *Lombardy, Italy*

Soft, sweet, smooth and creamy with a mild tangy taste. *Cow's Milk, Vegetarian.*

Blacksticks Blue *Lancashire*

Golden-hued, blue-veined with a creamy texture and a buttery distinctive acidic bite. *Cow's Milk, Vegetarian.*

Mont Brie Blue *Auvergne, France*

Buttery, soft texture, with edible white rind and mild blue veins. *Cow's Milk, Vegetarian.*

SOFT CHEESE

Lord London *East Sussex*

Soft, clean-tasting cheese with a natural creaminess, a hint of citrus and edible dusted white rind. *Cow's Milk, Vegetarian.*

Maida Vale *Cartmel, Lake District*

Earthy and buttery, soft texture brushed with Soundwave IPA from Siren Craft Brewery adding a tangy, bittersweet, malty taste, *Cow's Milk, Vegetarian, Contains Gluten.*

Brie De Meaux *Meaux, France*

The finest of all Bries. Full, salty, rich flavour with a fruity yet mild tangy taste. *Cow's Milk, Vegetarian.*

Flower Marie *East Sussex*

Delicate, Earthy and Sweet with a white bloomy rind. *Ewe's Milk, Vegetarian.*

Epoisses *Côte-D'or, France*

Pungent, gooey, almost runny texture and a rich, meaty flavour with an overt salty edge. Washed in brine and local pomace brandy. *Cow's Milk.*

Isle of White Soft *Isle of White*

Thick, almost chewy, mould-ripened rind with unctuous, runny and savoury centre. Mild and creamy. *Cow's Milk, Vegetarian.*

Golden Cross *Sussex*

Lightly charcoaled, silky texture, fresh, citrusy, earthy and mild. *Goat's Milk, Vegetarian.*

MEAT

Prosciutto Crudo *Veneto, Italy*

Thinly sliced dry-cured ham.

Chorizo Ibérico *Andalucía, Spain*

Traditional cured paprika and garlic sausage.

Paleta Bellota Ibérico *Andalucía, Spain*

Thinly sliced, cured shoulder ham, crumbly and melts in the mouth.

Saucisson Sec Cochonou Le Généreux *Rhône, France*

Earthy and dense cured pork sausage with rich meaty and truffle flavours.

Cebo de Campo Ibérico *Andalucía, Spain*

Delicate and Aromatic cured leg of pork.

Honey Roast Ham *Kent*

Gently roasted ham, basted in honey and brown sugar.

Lomo Ibérico *Andalucía, Spain*

Marinated and cured lean pork loin.

Anchovies in Olive Oil *Italy*

Salted Anchovy fillets preserved in olive oil.

Anchovies in Garlic *Italy*

Salted Anchovy fillets preserved in fresh garlic and olive oil.

OLIVES AND PICKLES

Nocellara Olives *Italy*

Crunchy and buttery green olives in brine with stone.

Gordal Olives *Spain*

Large, meaty, pitted green olives in brine.

Kalamata Olives *Greece*

Soft and salty dark purple pitted olives.

Picante Gordal Olives *Spain*

Large, meaty pitted olives marinated in garlic and cayenne pepper. *Brine may contain traces of anchovy.*

Borettane Onions

Italian pearl onions pickled in balsamic vinegar.

Cornichons

Tiny, tart French gherkins.

ACCOMPANIMENTS

Onion Chutney, Plum Chutney, Quince Jelly, Apple Jelly Cheese Companion, Fig & Valencia Almond Cake.

BAKED CHEESE

Camembert £9

Baked camembert stuffed with today's fresh herbs and drizzled with honey. Served with a selection of fresh bread and chutney.

Cambozola £9

Baked cambozola cheese with today's fresh herbs, drizzled with extra virgin olive oil. Served with a selection of fresh bread and chutney.

Lord London £20

Whole baked Lord London cheese, stuffed with herbs. Served with a selection of fresh bread and chutney.

BUTCHER'S BLOCKS

MEAT £65

Eight specially selected cheeses and four meats. Selection of bread, crackers, chutneys, fruit, cornichons and Borettane onions and a whole baked camembert.

VEGETARIAN £48

Eight specially selected cheeses accompanied by a selection of bread, crackers, chutneys, fruit, cornichons and Borettane onions and a whole baked camembert.

CICCHETTI £3 each or 3 for £8

Please see the cold counter for our daily selection of Venetian treats. We aim to avoid wastage at all costs so yesterday's bread is toasted up and topped with a selection of delicious things. Cicchetti are a great small snack and showcase our great ingredients sourced from both near and far. Perfect to pair with a glass of wine or beer.

DAILY HOUSE SPECIALS

All our specials are made fresh on-site every day and are available until they sell out!

Aubergine Parmigiana £8.50

Roasted aubergine in a rich marinara sauce layered with creamy mozzarella and Parmigiano Reggiano. Served with fresh bread & Netherend Farm butter.

Pork & Pilot Pie £7

Pulled pork shoulder slow-cooked in Ascension Pilot cider gravy, with sage & onion stuffing.

Lentil & Cauliflower Dhal £7.50

Curried Lentil and Cauliflower with roasted butternut squash & button mushrooms, topped with toasted almonds. Served with fresh bread & Netherend farm butter.

Sausage Roll £5.50

Locally sourced Cumberland sausage meat with red onion, smoked bacon and a hint of chilli.

Bread and Bacon Butter £4.50

Warm bread selection served with bacon butter