



PLATTERS TO SHARE

House Mixed Platter

any 3 - £16

any 5 - £23

(add toasted Focaccia - £2)

- enjoy a choice of any of our cheese or charcuterie selection, all served with Picos Camperos, chutneys & accompaniments

Baked Wheel of Camembert

£16

French baked cheese, honey, toasted focaccia

THE TINNED FISH MENU

all £12

A selection of freshly caught tinned fish, hand prepared and packed in high quality olive oils & sauces.
Ready-to-Eat.

All served with toasted focaccia, flavoured butter

Please ask for our current selection

CHARCUTERIE

Salami Napoli - Italian classic, soft, smokey, lightly spiced

Serrano - slow aged Spanish pork leg, succulent, delicate

Nduja - Calabrian soft pork paté, spicy, intense

Fennel Salami - dry aged pork, hint of aniseed

Pastrami - cured, smoked beef, peppery, succulent

CHEESE

French Brie

Soft cows milk, creamy, buttery

Lancashire

A classic, crumbly, creamy, tangy

British Mature Cheddar

The old favourite, world famous

Italian Taleggio

Semi soft, aromatic with a fruity tang

French Goat's Cheese

Full flavour, dense, crumbly, tangy, caramel notes

Shropshire Blue

Orange colour with blue veins, rich, creamy, smooth

Mature Stilton

Distinctive, fully ripened, tangy, punchy

Guest Cheese

Please ask for our selection

NIBBLES & SMALL PLATES

Nocellara Olives

£4

Mixed Olives

£4

Pickled Cornichons

£4

We also have a selection of nuts and nibbles on the bar - please ask

Toasted Focaccia - olive oil & balsamic

£4

Toasted Focaccia - flavoured butter

£5

Hummus - toasted Khubz flatbread

£8

Trio of Flavoured Hummus - toasted Khubz flatbread

£10

Reggiano Parmigiano - honey, pickles, Picos Camperos

£10

Manchego - quince jelly, Picos Camperos

£9

Marinated Feta - sun dried tomatoes, toasted Khubz flatbread

£9

Scorched Goats Cheese - pickled chillis, toasted Khubz flatbread

£8

APERITIFS

Gin & Tonic selection - please ask

Kir Royale

£13

French 75 - Champagne, gin, lemon

£14

Bellini - please ask for available flavours

£9

Aperol Spritz

£11

Barrel Aged Negroni

£13

- oak aged inhouse for at least 4 weeks, giving an incredibly smooth & delicious take on a classic

Bourbon Old Fashioned

£11

Hazelnut Espresso Martini

£11

Classic Martini - Gin or Vodka

£11

Selection of Cognacs & sipping Whiskies available - please ask

SWEET & STICKY WINE

- please ask for our selection

WINE BY THE GLASS

SPARKLING

	125ml	BOTTLE
France		
Drappier Premier Cru <small>Pinot Noir dominant, elegant, toasty</small>	Champagne £13	£70
Drappier Rosé de Saignee <small>Structured, lightly spiced, red fruits</small>	Champagne £15	£85
Italy		
Montresor Prosecco Millesimato Extra Dry <small>Single vintage, depth of flavour, clean, crisp, ripe</small>	Veneto £7.5	£33
Ferghettina Satèn Blanc de Blanc Franciacorta <small>100% Chardonnay, fresh, soft bubbles, slightly creamy</small>	Lombardia £11.5	£63
Spain		
Mas Macia Cava Brut <small>Rich, Champagne method, excellent value for money</small>	Penedès £8	£36
Chile		
Amaluna Organic Sparkling Rosé <small>Pale, refreshingly crisp, elegant</small>	Casablanca £9	£45
England		
Cottonworth Rosé Brut <small>Red summer fruit, finesse, succulent</small>	Hampshire £11.5	£65

ROSÉ & CHILLED RED

	175ml	250ml	BOTTLE
France			
Côtes du Rhône Boutinot Les Cerisiers <small>Elegant, delicate, raspbery, balanced, moreish</small>	Rhone £8.5	£11	£32
Côtes de Provence Saint-Roch <small>Classic pale, elegant, refined, fresh</small>	Provence £11	£15	£44
Italy			
Pinot Grigio Rosé Terrazze della Luna <small>Delicate, floral, zesty, fresh</small>	Trentino £7	£9.5	£27
Corvina Bio Montresor (Chilled Red) <small>Vibrant, bright, light, cherry, floral hints</small>	Veneto £7.5	£10	£29
Calafuria Antinori Tormaresca <small>Peach & pomegranate, crisp, layered, savoury</small>	Puglia £11	£14.5	£43
Greece			
Moschofilero Rosé Theone Kintonis <small>Citrus peel, great acidity, hint of rose, great balance</small>	Peloponnese £8.5	£11.5	£33
Germany			
Fritz Willi Rosé Feinherb Qualitätswein <small>Light spritz, juicy, fruity, delicious</small>	Mosel £9.5	£12.5	£36



WHITE

	175ml	250ml	BOTTLE
France			
Picpoul de Pinet La Sauterelle <small>Lip stinger, vibrant, acidic, citrus, green apple</small>	Languedoc £8	£10.5	£30
Sauvignon Blanc Saint Bris, Dom.Félix <small>Really lovely Sauvignon from burgundy, rich, creamy</small>	Burgundy £10	£14	£41
Italy			
Pinot Grigio Bottega Vinai <small>Top drawer PG, delicate, stone fruit</small>	Trentino £8.5	£11	£32
Fiano Castel Serranova Salento IGP <small>Peachy, apricot, elegant minerality</small>	Puglia £9	£12	£35
Soave Otto Prà Garganega <small>Classic Soave, pear, honeysuckle, textured, hint of almond</small>	Veneto £10.5	£14	£41
Vivia Le Mortelle Antinori Vermentino - Viognier - Ansonica <small>Mediterranean citrus & herbs, fresh, aromatic, master winemakers</small>	Tuscany £11	£14.5	£43
Spain & Portugal			
Portal da Estrela Branco No Rules Wines Malvasia Blend <small>Intense fruit, juicy, light body, good acidity</small>	Dão, Portugal £7.5	£10	£29
Verdejo Rippa Dorri <small>Richness, herbaceous, minerality, complex</small>	Rueda, Spain £8.5	£11	£32
Rioja Blanco Selección de Autor Bodegas Tobía Tempranillo - Chardonnay <small>Expressive, vanilla & pastry with exotic fruit, long, persistent</small>	Rioja £13	£18	£50
South Africa, Australia & New Zealand			
Chenin Blanc Revenant <small>Fresh, apple, lime, balanced acidity</small>	Coastal Region, SA £7	£9	£25
Chardonnay Listening Station <small>Rich, textural, melon, unoaked</small>	Victoria, AUS £7	£9.5	£27
Sauvignon Blanc Babich Family Reserve <small>Tropical, lime, passionfruit</small>	Marlborough, NZ £10	£13.5	£40

ORANGE

	175ml	250ml	BOTTLE
France			
Gros Manseng Uva Non Grata <small>Zingy, smoky, glorious</small>	Vin de France £6.5	£9	£25
Spain			
Garnacha Blanca Binario Skin Contact <small>Complex yet very dry, more-ish, apricot, tangerine, sultanas, citrus acidity</small>	Rioja £9.5	£12.5	£37

125ml measurements available upon request
Please feel welcome to ask us for our favourites

RED

	175ml	250ml	BOTTLE
France			
Corbières Via Nostrum Syrah - Grenache <small>Black fruits, succulent, vanilla, herb, toasty oak, elegant</small>	Languedoc £9.5	£13	£37
Italy			
Lignum Vitis Shiraz Frappato <small>Ruby red, fruity, sweet spice, cherry jam, dark chocolate</small>	Sicily £8.5	£11.5	£34
Valpolicella Ripasso Montresor Corvina - Rondinella - Molinara <small>Baby Amarone, rich, fruity, warm, inviting, bitter cherry, vanilla, liquorice</small>	Veneto £11.5	£15	£45
Spain & Portugal			
Portal da Estrela Tinto No Rules Wines Jaen - Touriga National <small>Fragrant, delicate, elegant, red fruits, soft herbs</small>	Dão, Portugal £8	£10.5	£30
Tinta del Pais Rippa Dorri <small>Tempranillo, vibrant cherry, plum, soft spice, light oak, balanced</small>	Ribera del Duero £9.5	£12.5	£36
El Goru 38 Barrels Ego Bodegas Monastrell - Cabernet Sauvignon - Syrah <small>Limited production, black fruit, smokey, structured, subtle</small>	Jumilla £15	£20	£59
Australia & New Zealand			
Shiraz Record Sun <small>Soft, juicy, plummy, smooth, hint of pepper</small>	South Eastern Australia £7	£9	£25
Pinot Noir Heaphy <small>Sumptuous, gently perfumed, fruity, energetic, juicy</small>	Nelson, New Zealand £9.5	£13	£37
The Americas			
Cabernet Sauvignon Showdown Man with The Ax <small>Cassis, black cherry, vanilla oak, juicy, long</small>	California, USA £8.5	£11.5	£33
Privada Family Blend Norton Malbec Blend <small>Rich, smooth, elegant, dark berries, ripe, smoke, coffee</small>	Mendoza, Argentina £13	£17	£51

FINE & RARE WINES
AVAILABLE BY CORAVIN

CORAVIN®
Please ask for the separate menu.