



## Charcuterie

Three **£8** Five **£12** Seven **£17**

A selection of Trealy farm and Wagyu beef charcuterie served with freshly baked bread and condiments.

Choose from:

### Cracked Black Pepper Salami

Trealy Farm

Mild salami with only a little cracked black pepper and garlic for flavouring

### Game Salami

Trealy Farm

Made from wild venison and free range pork for a succulent and gamey salami

### Fennel Salami

Trealy Farm

A mild salami with the subtle tang of whole fennel seeds.

### Monmouth Air-Dried Pork Collar

Trealy Farm

'Coppa'-style, infused with savoury herbs

### Monmouthshire Air-Dried Ham

Trealy Farm

Spanish style air dried ham

### Wagyu Beef Pastrami

Highland Wagyu

Made from pure blood Wagyu beef this literally melts in your mouth and oozes flavour.

### Wagyu Beef Bresaola

Highland Wagyu

Made from pure blood Wagyu beef, this air dried and salted beef is aged for 3 month in the classic Italian style.

## Cheese & Charcuterie Plate

**£16**

Four artisan cheeses and four artisan meats served with freshly baked bread, caper berries, house chutney, pickles and honeycomb.

## Cheese Plates

Three **£9** Five **£14** Seven **£19**

Choose from:

### Dorstone, Neal's Yard Creamery, England

soft | unpasteurised | goat

### Bix, St Bartholomew, England

soft | pasteurised | cow

### Wigmore, Village Maid, England

soft | unpasteurised | ewes | veg

### Waterloo, Village Maid, England

soft | unpasteurised | cows | veg

### Valencay AOP, Jacquin, France

soft | unpasteurised | goats

### Flower Marie, Golden Cross, England

semi soft | unpasteurised | ewes | veg

### Tunworth, England

semi soft | pasteurised | cows

### Occelli Al Barolo, Beppino Occelli, Italy

semi hard | unpasteurised | cows & goats

### Comte Extra Prestige 24 month AOP,

Monts & Terroirs, France

firm & hard | unpasteurised | cows

### Lincolnshire Poacher Double Barrel,

Read & Sons, England

firm & hard | unpasteurised | cows

### Sheep Rustler, England

washed rind | unpasteurised | ewes

### Rachel, White Lake, England

washed rind | unpasteurised | goats | veg

### Langres AOP, Schertenleib, France

washed rind | unpasteurised | cows

### Harbourne Blue, Ticklemore, England

blue | pasteurised | goats

### Crozier Blue, J&L Grubb, Ireland

blue | pasteurised | ewes | veg

### Cashel Blue Mature, J&L Grubb, Ireland

blue | pasteurised | cows

### Fourme d'Ambert AOP,

Le Caves d'Ordanche, France

blue | pasteurised | cows

## Half Dozen Fine de Claires No.2 Oysters

**£15**

Menu available from Midday to 10.30pm

A discretionary service charge of 10% will be added to your bill.