



## SMALL PLATES

Try a few with drinks as a snack or combine more to create a meal. Don't forget the specials board at the top of the stairs!

Spanish Manzanilla or Chupadero olives (VG) (NCG)	£2.50
Toasted locally baked breads with extra virgin olive oil (VG)	£3.50
Bruschetta, classically italian seasoned tomato bread (VG)	£3.50
Fresh cut air dried Serrano Ham or Filetto 30g (NCG)	£4.00
Free range semi cured mini chorizo sausages w/ mayo (NCG)	£4.50
Homemade beef albondigas meatballs in tomato sauce	£4.50
Homemade, traditional syrian falafel and tzatziki (VGOA) (NCG)	£4.00
Moroccan style roast sweet potato and chickpeas (VG) (NCG)	£4.00
Heritage Tomatoes in ev olive oil and rock salt (VG) (NCG)	£3.50
Roasted padron peppers with rock salt (VG) (NCG)	£4.00
Baked potato wedges with spicy mojo mayo (V) (VGOA) (NCG)	£4.00
Pan-fried organic Halloumi with a pea & mint puree (V) (NCG)	£4.00
Roast blue cheese stuffed mushrooms with bread crumb (V)	£3.50
Deep fried cockles in a light salted batter	£4.50
King prawns pan fried in garlic butter (NCG)	£4.50
White anchovies with olive oil, lemon and parsley (NCG)	£4.00

## MEAT AND CHEESE PLATTERS

Build your own antipasti or cheese board from the selection of meats and cheeses on the other side of this menu.

**Mixed platter** - Choose any 3 items from our selection of meats and cheeses with bread and accompaniments - £12.95

**Mini platter** - Choose any 1 item from our selection of meats and cheeses with bread and accompaniments - £6.00

Please speak to a member of staff regarding allergens

(V) - Vegetarian, (VG) - Vegan, (VGOA) Vegan option available, (NCG) - Not containing Gluten



### The Cheeses:

**Perl Las** - Perl Las, meaning 'Blue Pearl' in Welsh, a deliciously golden and veiny cheese has become one of the most famous and highly regarded cheeses in Wales over recent years. It is delicately salty and creamy with a lingering blue aftertaste.

**Perl Wen** - One of Wales' best loved soft cheeses, Perl Wen is a glorious and unique cross between a traditional Brie and a Caerffili.

**Manchego 3 month aged D.O.P** - A handmade spanish artisan cheese with a Declaration of Performance certificate, this iconic La Mancha raw ewe's milk cheese is cured for 6 months and has a mild, delicate flavour.

**Golden Cenarth** - Named the 'Supreme Champion' at the British Cheese Awards 2010, the organic Golden Cenarth is a semi-soft washed rind cheese. The full-flavoured cheese is soft with a buttery texture and light, nutty aftertaste.

### The Meats:

**Filetto** - An italian classic produced by the Marsili family in tuscan, this air dried ham is made from a top quality loin cut, lightly infused with a peppery seasoning.

**Pamplona Chorizo** - this traditional artisan chorizo is absolutely typical of the Pamplona region. Produced by Carnes Alta Palencia a family run charcutier with five generations of experience.

**Jamón serrano gran reserva** - Our Jamón Serrano Gran Reserva ham joint is aged for over 13 months by Jamones Olmedo in Valencia, Spain, then sliced by us behind the bar in a few minutes!

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