

Feta & Peaches £9 crumbled feta, stewed balsamic peaches, rocket & balsamic glaze (v, gf)

Yorkshire Squeaky Cheese Filo Rolls served with chilli jam(v)

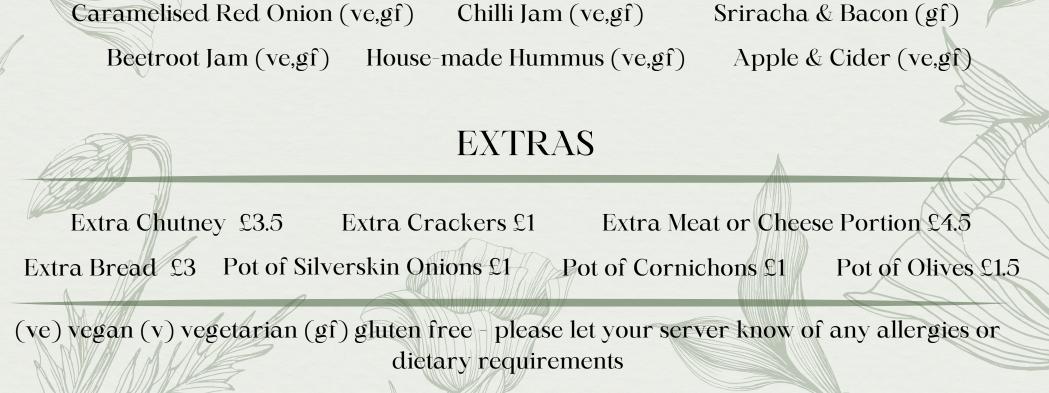
£8

## **GRAZING BOARDS**

all boards served with fresh mixed leaves, seasonal garnish, olives, silverskin onions, cornichons, bread & crackers (gf upon request)

The Taster £25	The Duo £50
serves one - choose two meats, two cheeses, and one chutney (vegan upon on request)	serves two - choose four meats, four cheeses, and two chutneys
The Trio £75	The Group £100
serves three - choose six meats, six cheeses, and	serves four - choose eight meats, eight cheeses, and
three chutneys	four chutneys
The Gathering £125	The Experience £150
serves five - choose ten meats, ten cheeses, and five	serves six - our full selection of meats, cheese and
chutneys	chutneys
CHUTNEYS	

Sriracha & Bacon (gf)



## CURED MEATS

SEAWEED & CIDER SALAMI

Cornwall - enhanced with hand foraged sea spaghetti and local cider

MUSHROOM & TRUFFLE SAUCISSON Kent - rich and earthy, infused with wild truffle and mushrooms

## ROSEMARY & GARLIC SALAMI

Kent - pork with a blend of sea salt, pepper, garlic and spices

## CHORIZO SALAMI

Kent pork blended with sherry and two different kinds of paprika but no fiery chillies

### N'DUJA

Dorset soft and spreadable, seasoned with chilli and paprika making it fiery hot

PINK PEPPERCORN SALAMI Cornwall -warmth and aroma without the heat that is associated with black pepper

## SUMMER HERB SAUCISSON

Kent - ultimate herbal combination, parsley, sage, rosemary and thyme

BLACK DOWN HAM Somerset - Slightly sweet and nutty, with a bolder taste than parma, more delicate than serrano

## PORT & LEMON

Kent pairs rich british pork with vintage port wine and preserved lemons

# CHEESE

### CHARCOAL CHEDDAR

Yorkshire - charcoal infused, tangy cheddar with a melt in mouth texture

BELTON FARM PORT MARBLE

Derby - smooth and creamy, marbled with a delicate port giving a bold blackcurrant undertone

## SHARPHAM RUSTIC

Devon - infused with dulce and sea lettuce. a subtle umami finish creating a rich, and crumbly cheese

### MASALA RED LEICESTER

Cheshire - expertly blended with spiced Mango Chutney and aromatic nigella seeds

### COLSTON BASSETT STILTON

Nottinghamshire - blue veins throughout, smooth texture and mellow flavour

#### BARON BIGOD Norfolk - smooth silky texture with long lasting warm earthy mushroom flavour

### HOUSE INFUSED GOATS CHEESE

Wiltshire - classic goats cheese with a twist, please ask your server for today's flavour

#### FORD FARMS OAKWOOD Dorchester - cheddar with a rich flavour enhanced by a subtle hint of smouldering smokiness

### STINKING BISHOP

THE TRUFFLER

Gloucestershire - rind-washed in perry, giving its distinctive flavour and unique 'stinking' aroma

HARTGROVE COPPA Dorset - free ranged pork, dry cured in a gentle mix of herbs and spices

SILVERSIDE BEEF BRESAOLA Cornwall - grass-fed british beef, cured delicately with salt, black pepper and ruby port

PASTRAMI

Bristol british beef brisket, brined, partially dried, Cornwall - soft brie with a unique earthy, robust seasoned with herbs and spices and smoked and moreish flavour with its wild truffle tones

SHEPHERDS PURSE BLUE Yorkshire - creamy, mellow, and mild blue cheese with added herbaceous notes

### WOOKEY HOLE CHEDDAR

Dorset - cave-aged, enabling distinctive earthy and nutty flavours from the atmosphere