

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

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

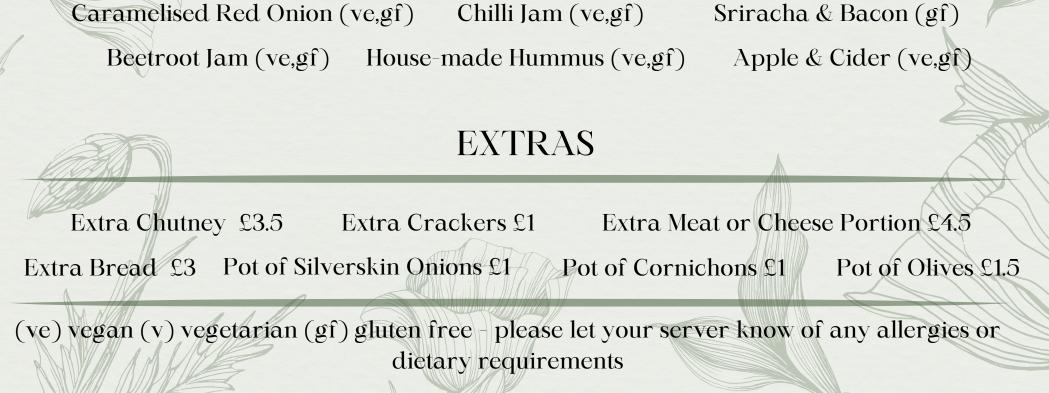
£8

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