



ESTD. 2019

PORTERS

WINE & CHARCUTERIE

STARTERS

Camembert £10
topped with hot honey, garlic, served with bread & caramelised red onion chutney (v, gf upon request)

Bread, Olives & Oils £8
selection of breads, garlic & chilli olives, balsamic vinegar & olive oil (ve, gf upon request)

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

House-made Hummus £8
ask your server for today's flavour, served with pitta & cucumber batons (ve, gf upon request)

Bruschetta £8
tomato, onion, garlic, basil, salt & pepper served on toasted bread (ve, gf upon request)

Yorkshire Squeaky Cheese Filo Rolls £8
served with chilli jam (v)

GRAZING BOARDS

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

The Taster £25
serves one - choose two meats, two cheeses, and one chutney (vegan upon request)

The Duo £50
serves two - choose four meats, four cheeses, and two chutneys

The Trio £75
serves three - choose six meats, six cheeses, and three chutneys

The Group £100
serves four - choose eight meats, eight cheeses, and four chutneys

The Gathering £125
serves five - choose ten meats, ten cheeses, and five chutneys

The Experience £150
serves six - our full selection of meats, cheese and chutneys

CHUTNEYS

Caramelised Red Onion (ve,gf)

Chilli Jam (ve,gf)

Sriracha & Bacon (gf)

Beetroot Jam (ve,gf)

House-made Hummus (ve,gf)

Apple & Cider (ve,gf)

EXTRAS

Extra Chutney £3.5

Extra Crackers £1

Extra Meat or Cheese Portion £4.5

Extra Bread £3

Pot of Silverskin Onions £1

Pot of Cornichons £1

Pot of Olives £1.5

(ve) vegan (v) vegetarian (gf) gluten free - please let your server know of any allergies or dietary requirements

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

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, seasoned with herbs and spices and smoked

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

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

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

THE TRUFFLER

Cornwall - soft brie with a unique earthy, robust and moreish flavour with its wild truffle tones