

SOURCED

MARKET

BY NIGHT

Small Plates.

Three for £18

Pink Pickled Mooli <i>with gochujang mayonnaise</i>	6.50
Pulled Pork Mole Spring Rolls <i>with rainbow slaw and goma sauce</i>	6.50
Lamb Arancini <i>with lemon & mint labneh</i>	6.50
Jerk Chicken Skewers <i>with coriander crema</i>	6.50
Thai Prawn Lettuce Tacos <i>with mango salsa</i>	6.50
Gin Infused Salmon <i>with avocado, lime and wasabi dressing</i>	6.50
Mushroom Tamales <i>with coriander crema</i>	6.50

Boards.

Sourced British Cured Meat Board <i>seaweed & cedar salami, oak smoked chorizo, mushroom, & truffle salami, bresola & coppa. Served with cornichons, baby onions & sourdough</i>	12.00
Sourced British Cheese Board v <i>Wigmore, Ticklemore, stilton, Cornish Yarg & smoked Northumberland. Served with quince jelly & fruit toast</i>	12.00
Sourced Market Platter <i>a selection of three of our favourite artisan cheeses and charcuterie served with mixed olives, quince, chutney & sourdough</i>	16.00

Bites.

Three for £10

Cassava Crisps <i>with chilli salt and guacamole</i>	4.00
Toasted Sourdough with Seaweed Butter <i>sprinkled with togarashi salt</i>	4.00
Flatbread with Butter Bean Hummus <i>and charred courgette</i>	4.00
Marcona Almonds v <i>seasoned with salt</i>	4.00
Nocellara Olives v <i>early harvest Castelvetrano olives from Sicilia</i>	4.00
Piquante Peppers v <i>feta stuffed peppers</i>	4.00
Bread, Olive Oil & Balsamic v <i>selection of artisan breads, extra virgin olive oil & three year aged balsamic vinegar</i>	4.00

Prices correct at time of print and may be subject to change without notice

Please order at the counter and inform us of any allergies or intolerances

Ask our team for take-away prices of our products

07/19