



BY NIGHT

SOURCED
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BITES

Marcona almonds vg 4.00

Seasoned with salt

Nocellara olives vg 4.00

Early harvest Castelvetro olives from Sicily

Piquante peppers 4.00

Feta stuffed peppers

Bread, olive oil & balsamic 4.00

Selection of breads, extra virgin olive oil & three year aged balsamic vinegar

PIES & PASTRIES

Scotch eggs *Wolff Evans* 3.50

Sausage rolls *Savour Bespoke* 3.50

Vegetarian rolls v *Dulwich Pantry* 3.75

Traditional pasty *Savour Bespoke* 3.75

Pork pies *Mr Barrick's* 4.25

Quiches & tortillas *Dulwich Pantry* 4.50

Vegetarian quiches & tortillas v *Dulwich Pantry* 4.50

Pies *Savour Bespoke* 4.50

Vegetarian pies v *Savour Bespoke* 4.50

Filo slices v *Hush Hush* 4.75

BOARDS

Smoked salmon platter 9.50

Smoked salmon, dill, watercress, beetroot relish. Served with sourdough

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Suggested wine pairing: Sauvignon Blanc Pebble Dew

Sourced British cured meat board 12.00

Seaweed & cider salami, oak smoked chorizo, mushroom & truffle salami, bresola & coppa. Served with cornichons, baby onions & sourdough

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Suggested wine pairing: Cabernet Sauvignon, Le Fregent

Sourced British cheese board v 12.00

Wigmore, Ticklemore, stilton, Cornish Yarg & smoked Northumberland. Served with quince jelly & fruit toast

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Suggested wine pairing: Montepulciano, Gianni Masciarelli

Sourced Market platter 16.00

A selection of three of our favourite artisan cheeses and charcuterie served with mixed olives, quince, chutney & sourdough

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Suggested wine pairing: Corbieres, Lo Petit Fantet