



BY NIGHT

SOURCED
MARKET

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BITES

Marcona almonds vg	4.00
<i>Seasoned with salt</i>	
Nocellara olives vg	4.00
<i>Early harvest Castelvetro olives from Sicily</i>	
Piquante peppers v	4.00
<i>Feta stuffed peppers</i>	
Bread, olive oil & balsamic v	4.00
<i>Selection of breads, extra virgin olive oil & three year aged balsamic vinegar</i>	

PIES & PASTRIES

Scotch eggs <i>Wolff Evans</i>	3.50
Sausage rolls <i>Savour Bespoke</i>	3.50
Vegetarian rolls v <i>Dulwich Pantry</i>	3.75
Traditional pasty <i>Savour Bespoke</i>	3.75
Filo slices v <i>Hush Hush</i>	4.25
Pork pies <i>Mr Barrick's</i>	4.25
Quiches & pies <i>Dulwich Pantry</i>	4.50
Vegetarian quiches & pies vg <i>Dulwich Pantry</i>	4.50
Tortillas vg <i>Dulwich Pantry</i>	4.50

BOARDS

Smoked salmon platter	9.50
<i>Smoked salmon, dill, watercress, beetroot relish. Served with sourdough</i>	
<i>Suggested wine pairing: Sauvignon Blanc Pebble Dew</i>	
Sourced British cured meat board	12.00
<i>Seaweed & cider salami, oak smoked chorizo, mushroom & truffle salami, bresola & coppa. Served with cornichons, baby onions & sourdough</i>	
<i>Suggested wine pairing: Cabernet Sauvignon, Le Fregent</i>	
Sourced British cheese board v	12.00
<i>Wigmore, Ticklemore, stilton, Cornish Yarg & smoked Northumberland. Served with quince jelly & fruit toast</i>	
<i>Suggested wine pairing: Montepulciano, Gianni Masciarelli</i>	
Vegan salmon platter vg	12.00
<i>Ima Vegan Salmon, radish, dill, lemon & brown sourdough</i>	
<i>Suggested wine pairing: Sauvignon Blanc Pebble Dew</i>	
Vegan cheese platter vg	12.75
<i>Spirulina blue, farmhouse, pesto, radish, brown sourdough & dried apricots</i>	
<i>Suggested wine pairing: Montepulciano, Gianni Masciarelli</i>	
Sourced Market platter	16.00
<i>A selection of three of our favourite artisan cheeses and charcuterie served with mixed olives, quince, chutney & sourdough</i>	
<i>Suggested wine pairing: Corbieres, Lo Petit Fantet</i>	