



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 &amp; 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
Pork pies <i>Mr Barrick's</i>	4.25
Quiches & tortillas <i>Dulwich Pantry</i>	4.50
Vegetarian quiches & tortillas v <i>Dulwich Pantry</i>	4.50
Pies <i>Savour Bespoke</i>	4.50
Vegetarian pies v <i>Savour Bespoke</i>	4.50
Filo slices v <i>Hush Hush</i>	4.75

### 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 &amp; cider salami, oak smoked chorizo, mushroom &amp; truffle salami, bresola &amp; coppa. Served with cornichons, baby onions &amp; sourdough</i>	
<i>Suggested wine pairing: Cabernet Sauvignon, Le Fregent</i>	
Sourced British cheese board v	12.00
<i>Wigmore, Ticklemore, stilton, Cornish Yarg &amp; smoked Northumberland. Served with quince jelly &amp; fruit toast</i>	
<i>Suggested wine pairing: Montepulciano, Gianni Masciarelli</i>	
Vegan salmon platter vg	12.00
<i>Ima Vegan Salmon, radish, dill, lemon &amp; 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 &amp; 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 &amp; sourdough</i>	
<i>Suggested wine pairing: Corbieres, Lo Petit Fantet</i>	