

ON THE BAR

AVAILABLE ALL DAY

MR TUBS PORK CRACKLING double cooked, zingy salt and vinegar flavour	2.05
TYRRELL'S HAND COOKED VEGETABLE CRISPS ® bowl of parsnip, beetroot and carrot crisps, seasoned with sea salt	2.25
ASSORTED CRACKERS & SALTED BUTTER ⑤ oat and chive, charcoal heart, multiseed, wheat and rye, beetroot and malted wheat crackers	2.50
HAND RAISED PORK PIE paired with piccalilli	4.95
PICKLED EGGS ⑤ with Maldon sea salt	2.00
SMOKEHOUSE NUT MIX ⑤ peanuts, almonds, cashews and macadamia	2.95
MARINATED OLIVES ⑥ Kalamata and Boscaiola	2.95
PORK, LEEK AND SAGE SAUSAGE ROLL fennel seeds and paired with grain mustard	4.95
MIXED PICKLES ⑥ gherkins, pickled onions, roquito pearls and marinated olives	2.95

EACH WEEK, OUR FOOD ENTHUSIASTS HAND PICK A SELECTION OF BRITISH CHEESES AND AUTHENTIC CHARCUTERIES
ASK OUR TEAM FOR TODAY'S SELECTION FROM THE LIST BELOW

1 FOR £4.95 | 2 FOR £9.50 | 3 FOR £13.50 | 4 FOR £17.00 | 5 FOR £20.00 |



CHARCUTERIE

DRY CURED COPPA a traditional Calabrian ham which is dry cured whole
paired with Traclements fig relish

ITALIAN SALAMI an Italian cured sausage consisting of fermented and air-dried pork
paired with Traclements onion marmalade

HONEY ROAST HAM Northamptonshire cured pork leg ham
paired with grain mustard

CURED BRESAOLA an Italian air-dried, salted beef
paired with piccalilli

PROSCIUTTO an Italian dry-cured uncooked ham
paired Traclements onion marmalade

BRITISH CHEESES

ALL OUR CHEESES ARE PERFECTLY PAIRED WITH CHUTNEYS, RELISHES AND JAMS AND ARE SERVED WITH ASSORTED CRACKERS AND SALTED BUTTER

YORKSHIRE WENSLEYDALE [Ⓟ]

handcrafted, creamy, crumbly, and full of flavour. A time-honoured recipe using milk from local farms

paired with quince

DAMBUSTER CHEDDAR [Ⓟ] pasteurised cow's milk, full of flavour, rich and creamy with a firm smooth texture

paired with Traclements fig relish

LITTLE LINCOLN IMP [Ⓟ] a hand waxed Cheddar, with a powerful, strong flavour and light texture. Named after the famous Imp of Lincoln Cathedral

paired with honey

BLACK BOB CHEDDAR [Ⓟ] a well rounded, very smooth tasting, creamy mature Cheddar with a slight tang

paired with cherry jam

CHARCOAL CHEDDAR [Ⓟ] a mature Cheddar, blended with activated charcoal to produce a naturally smooth, black coloured cheese with a rich, creamy taste

paired with Traclements fig relish

LANCASHIRE BOMB [Ⓟ] a mature Cheddar, handcrafted and matured for a minimum of two years, wrapped in muslin and dripped in wax.

Rich in flavour, with a slight tang and crumbly texture

paired with quince

QUICKE'S DOUBLE DEVONSHIRE [Ⓟ]

handcrafted using milk from grass-fed cows, clothbound and naturally matured, typically for three - six months. Unique take on a traditional Double Gloucester. Elegantly mellow with a buttery, long-lasting taste

paired with honey

BATH SOFT CHEESE a full-flavoured, creamy, organic, Brie-style cheese in Kelston, Bath. Smooth texture with notes of mushroom and a slight citrus twist

paired with Traclements onion marmalade

CORNISH CAMEMBERT [Ⓟ] handmade in Newquay, a delicious take on the French classic.

Pasteurised cow's milk, with a rich, creamy flavour and melt-in-the-mouth texture

paired with honey

QUICKE'S GOAT'S MILK CHEESE [Ⓟ]

handcrafted using locally sourced goat's milk, clothbound and naturally matured, typically for 6 months. Vibrant, almondy, buttery: a delightfully different goat's milk cheese

paired with cherry jam

ROSARY GOAT'S CHEESE [Ⓟ] mousse-like texture with a natural acidity. Winner of the Supreme Champion Award, made from pasteurised milk, with salt, to produce a creamy, tangy unique flavour

paired with Traclements fig relish

VIOLIFE VEGAN CHEESE [Ⓟ] a coconut-based Cheddar flavour alternative

paired with cherry jam

OXFORD BLUE [Ⓟ] a semi hard blue cheese made from cow's milk, with a mellow depth of flavour and a smooth, creamy finish

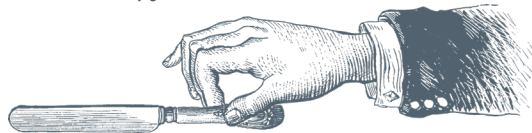
paired with quince

CAMBRIDGE BLUE an intensely rich, double cream blue cheese with an ultra-creamy texture and slightly salty finish. Aged anywhere from six months to two years and made with raw cow's milk

paired with Traclements fig relish

YORKSHIRE BLUE [Ⓟ] mild, soft, creamy, and blue-veined. Made from Yorkshire cow's milk, a sweet and buttery finish with no sharp bite

paired with cherry jam



All items are subject to availability and all weights are approximate prior to cooking. [Ⓟ] suitable for vegetarians [Ⓟ] suitable for vegans.

Allergen information: if you have any allergies or dietary requirements please speak to a member of our team before ordering for more information. Non-gluten options available upon request. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. **Service is not included. All tips are retained by the grateful team.**