

Sip Food Menu

NIBBLES

Crisps: Salted, Truffle, or Smoked Paprika 50g Bowl (GF) £3.50

Nuts: Salted, or Smoked Catalan Almonds 50g Bowl £3.75

Silver and Green Mixed Olives £4.00

Perello Gordal Pitted Olives with Chilli Tin (GF) £5.50

Sourdough Bread with Balsamic & Oil £4.50

Houmous and Pitta Bread £6.00

Trio of Dips: Houmous, Tomato Tapenade, Green Pesto Tapenade, with Pitta Bread and Celery £10.00

Small Fries/ Large Fries with Aioli (GF) £3.75/£4.75

Sweet Potato Fries with Whipped Feta Dip (GF) £5.00

Duck Liver and Pork Pate with Orange and Cognac Liqueur and Toasted Brioche £8.00

CHEESE & CHARCUTERIE PLATTERS

Choose from: Three Items: £18.00 | Five Items: £25.00 | Seven Items: £30.00

All served with pickles, chutney, crackers and sourdough breads

BRITISH CHEESES

Barlocco Blue -Finely veined creamy blue cheese taking its name from the small rocky island of Barlocco on the south west Scottish coast (V, pasteurised).

Cote Blue – Rich creamy blue cheese from Lincolnshire. Indulgent flavour and soft texture (V, unpasteurised)

Baron Bigod– Creamy, white bloomy-rind cheese handmade from raw Montbeliarde cow's milk. A smooth silky, Brie style cheese (animal rennet, unpasteurised)

Smoked Lancashire Cheddar – a local strong, medium-hard but soft textured cheese with a smooth finish (V, pasteurised)

Spenwood Sheep Cheese – Firm, but with a soft creamy texture. Cream in colour. Award winning Hand made cheese from Sheep's milk, inspired by pecorino- style from Sardinia (V, unpasteurised)

Quickes Goat's Cheese – Great Taste award 2022, clothbound and naturally matured pale lemon coloured cheese, clean buttery and creamy (V. pasteurised)

BRITISH CHARCUTERIE

Air-Dried Beef Bresaola – 'Bresaola' meaning braised – rubbed with herbs and spices.

Juniper-Cured Wild Venison Carpaccio – made from British wild venison and perfectly infused with juniper

Monmouthshire Air-Dried Ham – Made in the Spanish tradition from British free range pork silverside (Gold Award 2018).

Spicy Sobrasada N'Duja- a spreadable cured sausage delicious, served with a drizzle of honey and our holygrain sourdough

Rosemary Cured Welsh Lamb Carpaccio Style – a true showcase of the best produce Wales has to offer

Ancho Habanero Mexican Chilli Chorizo – made from two of the world's most famous chillies, Ancho and Habanero!....spicy!

Fennel Salami – based on the Italian Finocciona salamis, this is mild in taste using whole fennel seeds, known for aiding digestion. Great with a chilled white wine.

(All sourced from Trealy Farm, Monmouthshire - free range, allergen and nitrate free, ethically sourced artisan charcuterie)

VEGETARIAN SHARING PLATTER: £21.00

Houmous, tomato tapenade, green pesto tapenade with Pitta Bread, Olives, beef tomato salad, Mediterranean Cous Cous and your choice of any one cheese from our cheese menu above

DESSERTS: Vanilla Ice Cream with PX Sherry £5.00; Chocolate Fudge Cake £5.00; Tarta De Santiago Almond Cake with Tokaji Cuvee Sweet Wine £8.75

Food allergies and intolerances

Please speak to our staff about the ingredients in your food, when placing your order. Please note, whilst we try our best to accommodate specific requirements. We cannot guarantee that there will be no cross-contamination between our products and dishes. V - Vegetarian VG - Vegan GF - Gluten Free