



# EVENING MENU

Available Monday to Friday from 4pm to 7.30pm

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## SNACKS

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| <b>BAR SNACKS</b><br>Wasabi peas, giant fried & salted corn, Spanish salted broad beans, salt and pepper almonds or chilli crackers | £3.95  |
| <b>SOURDOUGH CIABATTA AND OIL</b><br>Bread Bread ciabatta, Pinzatelli breadsticks, extra virgin olive oil and aged balsamic vinegar | £3.95  |
| <b>SELECTION OF OLIVES</b><br>Smoky Salamanca & Nocellara del Belice olives                                                         | £5.95  |
| <b>HOMEMADE SPICY ZHOUG HUMMUS</b><br>With toasted seeds & pitta                                                                    | £6.95  |
| <b>BURRATA &amp; TOMATO SALAD</b><br>With pesto dressing & grilled ciabatta                                                         | £10.95 |

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## HOUSE TOASTIES

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| <b>TRIPLE CHEESE TOASTIE</b><br>Our house triple cheese mix: Montgomery Cheddar, Comté & Gubbeen on sourdough. Served with cornichons and crisps                             | £7.95 |
| <b>GARLIC MUSHROOMS &amp; TRIPLE CHEESE TOASTIE</b><br>Sautéed garlic mushrooms and our house triple cheese mix on sourdough. Served with pickled enoki mushrooms and crisps | £8.95 |
| <b>SPICY CHORIZO &amp; TRIPLE CHEESE TOASTIE</b><br>Chorizo and our house triple cheese mix: on sourdough. Served with Mr Vikki's hot coriander sauce and crisps             | £8.95 |

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## BOARDS

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| <b>MEZZE PLATTER</b> (sharing plate)<br>Zhoug hummus, homemade dukkah and olive oil, Cecina de Leon (Spanish cured beef), grilled artichokes, olives, caperberries, semi-dried tomatoes & toasted ciabatta | £13.95 |
| <b>CHARCUTERIE BOARD</b><br>A selection of British & Continental cured meats, with pickles & bread                                                                                                         | £13.95 |
| <b>CHEESE BOARD</b><br>A selection from our cheese counter with biscuits & farmhouse chutney                                                                                                               | £13.95 |
| <b>CHEESE &amp; CHARCUTERIE BOARD</b><br>If you can't decide... the best of both of the above on one board                                                                                                 | £15.95 |

Our approach to food is simple: let the ingredients do the talking. Our free range eggs come from happy hens on St. Ewe's farm in Cornwall; they're very yellow and very tasty. Bread is from Celtic Bakery, cheese is from Neal's Yard and Mons, charcuterie is supplied by Cannon & Cannon - many of these started out and still trade at Borough Market - while our fruit and veg is bought every morning at New Covent Garden Market.

### IMPORTANT ALLERGEN INFORMATION:

We handle peanuts in our kitchen and cannot guarantee that our dishes are completely peanut free. If you have any allergies or require any allergen advice, please ask any of our staff.