

BAR SNACKS

Available All Day

Perelló Gordal Olives (Ve)	£4.5
Houmous & Sun-Blazed Tomato Tapenade	£5
<i>Served With Either:</i>	
Home Baked Tortilla Chips	
Veg Sticks	
Pitta Bread (Ve)	
Mixed Artisan Breads	£4
<i>With Homemade Oils (Ve*)</i>	
Nuts (Ve)	£1.8
Crisps	£1.8
Smoked Almonds (Ve)	£2.8

LUNCH MENU

Available Monday – Friday, Until 5pm

Chose Two Of The Following For Just £10!

Soup Of The Day (Ve)
With Artisan Bread

Foccacia Sandwich:

// Salami & Smoked Applewood Cheddar,
With English Mustard & Gherkins

// Cheese & Red Onion, With Perelló
Olives & Sun-Blushed Tomato Tapenade

Side Salad:

// Beetroot, Apple & Spring Onions,
With Salad Leaves & A Basil, Agave
Lime & Olive Oil Dressing

// Green Lentils & Piquillo Peppers,
With Cucumber, Mint, Salad Leaves,
& A Chilli Oil & Lime Dressing

SMALL PLATES

Main Menu Served Until 8:30pm

Warmed Items Can Take Up To 15 Mins

Soup Of The Day (Ve) £5.5
With Artisan Bread

Spanish Omelette £6.5
With Beetroot & Spring Onion Salad

Blistered Padrón Peppers (Ve) £4.9

Pesto Marinated Halloumi £5.9
*Sundried Tomatoes & Artichokes,
Served With Oatcakes*

Warmed Chorizo Chunks £6.9
*With Sun-Blazed Tomato Tapenade
& Artisan Bread*

Whole Burrata £9
*Served With Confit Garlic & Cherry
Tomatoes, Basil Olive Oil & Toasted
Artisanal Bread*

Gazeley's Arbroath Smokie Pâté £7.5
*Served With Oatcakes, Artisan Breads
& Lemon*

Spicy Iberian Ham Pâté £8
*Served With Artisan Breads, Oatcakes
& Chutney*

Black Pudding Pâté £8.5
*Served With Artisan Breads, Oatcakes
& Chutney*

Ask Your Server About Today's Specials!

OUR FAMOUS SHARING BOARDS

Charcuterie Board £20

4 Assorted Cured Continental Meats, Artisan Breads, Butter, Warmed Pitta, Home-Made Olive Tapenade, Piccalilli, Sundried Tomatoes & A Beetroot & Spring Onion Side Salad

Cheese Board £25

Selected By Our Friends At The Cheesery On Exchange Street!

4 Assorted Cheeses, Oatcakes & Crackers, Chutney, Piccalilli, Gherkins, Artisan Breads & A Beetroot & Spring Onion Side Salad

Vintner Board £20

The Wine Press' Take On A Traditional Ploughman's.

2 Cheeses, 2 Continental Meats, Oatcakes & Crackers, Butter, Gherkins, Sundried Tomatoes, Piccalilli, Artisan Breads & A Green Lentil & Piquillo Pepper Side Salad

Antipasti Board £18

Cajun Houmous, Perelló Olives, Gherkins, Veg Sticks, Homemade Olive Tapenade, Sundried Tomatoes, Marinated Artichokes, Warmed Pitta Bread & Lentil & Piquillo Pepper Side Salad
(Ve)

Baked Camembert £19

Please Allow Up To 20mins Cooking Time Served With Artisan Breads, Chutney, Veg Sticks, Cornichons & A Beetroot & Spring Onion Side Salad

Upgrade Your Board!

Add On 2 Servings Of Cured Meats £5

Add On 2 Servings Of Cheese £9

Add On Pesto-Marinated Halloumi £5

Gluten Free Bread And Oatcake Substitutes Available. Vegan Dishes Are Indicated With The Symbol (Ve) Vegan Alternatives With (Ve*)

Please Make A Member Of Staff Aware Of Any Further Dietary Requirements And We Will Try Our Best To Accommodate At All Times. Due To The Size Of Our Kitchen, We Cannot Rule Out The Risk Of Cross-Contamination With Some Allergens.

Some Of Our Cheeses May Be Unpasteurised Or Not Vegetarian