

#### PLEASE ORDER AT THE BAR

(GF) GLUTEN FREE (VE) SUITABLE FOR VEGANS (VG) SUITABLE FOR VEGETARIANS

PLEASE NOTIFY STAFF OF ANY ALLERGIES
OR DIETARY REQUIREMENTS

## WHILE YOU DECIDE

NOCELLARA OLIVES

(VE) (VG) (GF) 3.80

SOURDOUGH SERVED WITH OLIVE OIL & BALSAMIC VINEGAR

(VE) (VG) (GF AVAILABLE) 3.50

PIRI PIRI HUMMUS SERVED WITH SOURDOUGH

(VE) (VG) 4.25

MINI SAUCISSONS SEC SERVED WITH FRESHLY SLICED SOURDOUGH

(GF AVAILABLE) 4.50

## THE GRAZING EXPERIENCE

#### THE BREAKFAST GRAZER

TOASTED SOURDOUGH BREAD, BUTTER CROISSANT, SWEET WAFFLE, GRANOLA AND GREEK YOGURT, FRESH STRAWBERRIES & BLUEBERRIES. SERVED WITH HONEY AND JAM.

11.50 SERVES 1 / 22.00 SERVES 2

#### THE BRUNCH GRAZER

BUTTER CROISSANT, BANANA BREAD, SWEET WAFFLE WITH CRISPY PANCETTA & MAPLE SYRUP, MORTADELLA & PISTACHIO HAM, BRIE, FRESH STRAWBERRIES & BLUEBERRIES.

12.50 SERVES 1 / 22.00 SERVES 2

#### THE TRADITIONAL GRAZER

CHARCUTERIE - MORTADELLA WITH PISTACHIO (MILD), AGED PROSCIUTTO (SWEET), SALAME MILANO (NUTTY) & NDUJA CALABRESE (SPICY).

CHEESE - BURRATA (SOFT/CREAMY), SCAMORZA AFFUMICATA (SOFT/SMOKED), GORGONZOLA (BLUE) & GRANA PADANO (HARD).

SERVED WITH DRIED MIXED FRUITS, GRAPES, FIGS, MIXED NUTS, NOCELLARA OLIVES, SEA SALT & BLACK PEPPER CRACKERS, OLIVE OIL & BALSAMIC, SOURDOUGH BREAD.

(GF AVAILABLE) 21.50 SERVES 1 / 40.00 SERVES 2

#### THE VEGAN GRAZER

VEGAN CHEESE, NOCELLARA OLIVES, GRAPES, ROASTED PEPPERS, CARROT BATONS, STRAWBERRIES, BLUEBERRIES, MIXED NUTS, HUMMUS, SALT & PEPPER CRACKERS, SOURDOUGH BREAD.

(VE) (VG) (GF AVAILABLE) 15.50 SERVES 1 / 28.00 SERVES 2

#### THE DESSERT GRAZER

CHOCOLATE BROWNIE, RASPBERRY & WHITE CHOCOLATE BLONDIE, SWEET BELGIAN WAFFLE, STRAWBERRIES, BLUEBERRIES & POURING CREAM.

(GF AVAILABLE) 8.75 SERVES 1 / 16.00 SERVES 2

## LITTLE GRAZERS

LITTLE GRAZER DEAL 6.25 (TOASTIE + CRISPS + JUICE)

CHEESE TOASTIE 3.25

HAM & CHEESE TOASTIE 3.95

CHEESE & TOMATO TOASTIE 3.95

SWEET WAFFLE 4.00

(SERVED WITH STRAWBERRIES AND BLUEBERRIES)

## DELI SANDWICHES

(GF AVAILABLE) (MAKE IT A DEAL + ANY HOT DRINK FOR £1)

PAN FRIED CHORIZO, ROASTED PEPPER & ROCKET & A DRIZZLE OF BALSAMIC

7.00

PROSCIUTTO & MASCARPONE, SERVED WITH ROCKET & A DRIZZLE OF BALSAMIC

5.25

MOZZARELLA, ROASTED PEPPERS & TOMATO, SERVED WITH BASIL PESTO, ROCKET & A DRIZZLE OF BALSAMIC

(VG) 5.25

MORTADELLA HAM, GORGONZOLA. SERVED WITH FRESH ROCKET & A DRIZZLE OF BALSAMIC

5.25

SMOKED SALMON & CREAM CHEESE, SERVED WITH ROCKET & A DRIZZLE OF BALSAMIC

6.25

HUMMUS, ROASTED PEPPERS, &
TOMATO SERVED WITH A DRIZZLE
OF BALSAMIC

(VG) (VE) 5.25

BRIE, CRISPY PANCETTA & CARAMELISED RED ONION, SERVED WITH ROCKET & A DRIZZLE OF BALSAMIC

6.25

SMASHED AVOCADO & TOMATO, SERVED WITH ROCKET & A DRIZZLE OF BALSAMIC

(VG) (VE) 5.25

## SMALL PLATES

#### MASCARPONE & PANCETTA CROSTINI

CREAMY MASCARPONE TOPPED WITH CRISPY SWEET ROLLED PANCETTA.

(GF AVAILABLE) 5.95

#### WHIPPED FETA WITH FIG ON SOURDOUGH

WHIPPED FETA WITH FIG, POMEGRANATE AND PISTACHIOS SERVED ON SOURDOUGH BREAD WITH A DRIZZLE OF HONEY.

(GF AVAILABLE) 6.95

#### FLAMING CHORIZO

COOKED AT YOUR TABLE IN AN "ASSADOR DE CHOURIÇO" SERVED WITH SOURDOUGH BREAD.

(GF AVAILABLE) 9.50

#### CAPRESE SALAD

TOMATOES, MOZZARELLA & BASIL. FINISHED WITH A DRIZZLE OF OLIVE OIL AND BALSAMIC.

(VG) (GF) 6.95

## SOFT DRINKS

COCA COLA 3.25

DIET COKE

3.25

SPARKLING MINERAL WATER 500ML

2.00

SPARKLING MINERAL WATER
750ML

3.00

STILL MINERAL WATER 500ML 2.00

STILL MINERAL WATER 750ML 3.00

ORANGE JUICE

3.00

PEAR JUICE

APPLE JUICE

MANGO NECTAR JUICE

3.00

SAN PELLEGRINO
POMEGRANATE & ORANGE
3.00

SAN PELLEGRINO ARANCIATA ROSSA

3.00

SAN PELLEGRINO LIMONATA 3.00

## COCKTAILS

#### APEROL SPRITZ

APEROL, PROSECCO & A SPLASH OF SODA WATER. SERVED OVER ICE WITH AN ORANGE GARNISH.

9.50

#### LEMON SPRITZ

LIMONCELLO, PROSECCO & A SPLASH OF SODA WATER, SERVED OVER ICE WITH A LEMON GARNISH.

9.50

#### HUGO SPRITZ

ELDERFLOWER LIQUEUR, PROSECCO & A SPLASH OF SODA WATER. SERVED OVER ICE WITH A LIME GARNISH.

9.50

#### ESPRESSO MARTINI

ESPRESSO COFFEE, KAHLUA, VODKA & SUGAR SYRUP. FINISHED WITH ESPRESSO BEANS.

9.50

#### BELLINI

PEACH, PASSIONFRUIT OR STRAWBERRY PUREE, FINISHED WITH PROSECCO.

9.50

#### **EMILY ROSE**

GIN, ELDERFLOWER LIQUEUR, FRESHLY SQUEEZED LEMON JUICE & SPARKLING ROSE WINE, GARNISHED WITH ROSE PETALS.

9.50

#### CLASSIC NEGRONI

CAMPARI, VERMOUTH & GIN. SERVED OVER ICE WITH AN ORANGE GARNISH.
9.50

## BEER & CIDER

PERONI NASTRO AZZURRO 330ML 4.50

PERONI LIBERA

ZERO 330ML 4.00 ASPALL SUFFOLK
DRAUGHT CIDER 500ML
5.50

CAMDEN PALE ALE

330ML

4.50

MENABREA BLONDE 330ML 4.50

BLUSH 500ML

5.50

ASPALL PERONELLE'S

## DESSERTS

# CHOCOLATE BROWNIE OR RASPBERRY WHITE CHOCOLATE BLONDIE

SERVED WITH VANILLA BEAN ICE CREAM.

(GF) 5.25

#### SWEET BELGIAN CARAMEL WAFFLE

WARM BELGIAN WAFFLE, TOPPED WITH VANILLA ICE CREAM AND CARAMEL SAUCE.

4.75

#### PASTEL DE NATA

SERVED WITH A SMALL DUSTING OF ICING SUGAR AND CINNAMON. 3.50

#### **AFFROGATO**

VANILLA BEAN ICE CREAM, ESPRESSO & FLAKED ALMONDS.
4.20

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(GF AVAILABLE) 8.75 SERVES 1 / 16.00 SERVES 2

## COFFEE

AMERICANO

**LATTE** 3.00

2.00
CAPPUCCINO

FLAT WHITE

3.00

3.00

ESPRESSO

SINGLE 2.00 / DOUBLE 2.50

## TEA

PEPPERMINT

EARL GREY

2.00

2.00

GREEN TEA

RED BUSH 2.00

BREAKFAST

**DECAF** 2.00

2.00

LEMON & GINGER

2,00

