



FRIDAY & SATURDAY NIGHTTIME

*Served from 5 pm. Last orders 10 pm. Please place your order at the till
we'll do our best to serve you as fast as possible, but please be aware food may come at different times*

-SNACKS-

MIXED OLIVES - 3.75

SPICED PEANUTS - 2.35

PRETZELS - 2.15

SOURDOUGH & OIL (EVOO) & BALSAMIC- 3.00

MIXED NUTS - 3.15

SNACKING SALAMI - 2.95

THE BOARD *(available 1/2 portion) Four featured meats & four cheeses rotating weekly (ask us what we have today) served with our 30 hour slow fermented Sourdough Bread, Mountain loaf, house pickles, extra virgin olive oil & dips - 20.00*

SALAMI, CHEDDAR, SUN-DRIED TOM & FRIED EGG *glorious gourmet toastie - 8.50 (NF)*

-TAPAS, MEZZE & RACIONES- *all served with our slow fermented Sourdough Bread*

HUMMUS, GARBANZOS, TOMATINES & WHIPPED FETA *(cold mezza) spiced chickpeas, 24 hour marinaded tomatoes, homemade pickles & whipped feta. - 6.80 (GF, NF, V, available Vn)*

BEETROOT CROQUETAS *(2 u.) with goat's cheese, black olives & grape must mustard - 7.50 (NF, V)*

JUDIONES CON CHORIZO *(ración) butter beans, mild Spanish chorizo & Sherry Dressing - 8.70 (GF, NF)*

CHAMPIÑONES CON GAMBAS AL AJILLO *(tapa) mushrooms & prawns marinated in garlic & parsley oil - 6.25 (GF, NF)*

PATATAS ROTAS, PUERRO Y JAMÓN *(ración) oven roasted potatoes, leeks, prosciutto & broken egg with homemade chilli sauce - 8.70 (GF, NF)*

BÖREK *(hot mezza, 2 u.) halloumi, feta & za'atar savoury buttery pastry with pomegranate molasses dressing & beetroot salad - 8 (NF, V, available Vn)*

CAULIFLOWER SHAWARMA *(hot mezza) spiced oven roasted cauliflower, with caramelised seeds, hummus & lemony tahini - 7.80 (GF, Vn, NF)*

-HAPPY HOUR 9 TO 10 PM. 3 FOR 15-

-SOMETHING SWEET-

ISCHIA TIRAMISU CUP *with cacao nibs & limoncello - 5.50 (NF)*

ARROZ CON LECHE *creamy orange infused rice pudding with apple & cardamon jam - 5.50 (NF, GF, Vn)*

*If you have a food allergy; intolerance or sensitivity; please let us know before you order so we suggest the best dishes for you.
Our dishes are prepared in areas where allergenic ingredients are present.
We cannot guarantee our dishes are 100% free of these ingredients.*



SATURDAY & SUNDAY DAYTIME

*Served from 5 pm. Last orders 10 pm. Please place your order at the till
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-BREKKIE-

TOAST *our sourdough toast with Berkeley Farm Dairy Organic Butter & Caversham Jam Lady Jam - 4.5 (available Vn)*

CHIA PUDDING JAR *overnight chia seeds with homemade raspberry & mango puree topped with toasted seeds & berries - 5.50 (GF, Vn, NF)*

BANANA LOAF PORRIDGE *served with fresh seasonal fruit & maple syrup - 4.80 (GF, Vn, available NF)*

-BRUNCH-

TEX-MEX BREKKIE *tortilla filled with soft scrambled eggs, slow cooked ham, cheddar & kale. Served with hummus & homemade chilli sauce - 9.25 (NF, available GF & Vn)*

CATALAN BRUNCH *fried eggs on our sourdough toast with sautéed baby spinach, toasted almonds & raisins & tomatines - 8.75 (available Vn)*

SCANDI MORGEN *our mountain loaf toast (65% Rye Bread), herrings in garlicky creamed ricotta & duck eggs. Served with green salad - 9.75 (NF)*

BÖREK *halloumi, feta & za'atar savoury pastry with pomegranate molasses dressing & beetroot salad - 8 (NF, V, available Vn)*

HUMMUS, SPICED GARBANZOS, TOMATINES & WHIPPED FETA *with spiced chickpeas, tomatines, and homemade pickles. - 6.80 - (GF, NF, available Vn)*

JUDIONES, CHORIZO & EGGS *Butter beans, mild chorizo & baked eggs with Sherry Dressing - 9.70 (GF, NF)*

CRISPY SALAMI, CHEDDAR, SUN-DRIED TOM & FRIED EGG *glorious gourmet toastie - 8.50 (NF)*

THE BOARD *(available 1/2 portion) Four featured meats & four cheeses rotating weekly served with our 30 hour slow fermented Sourdough Bread, Mountain loaf, house pickles, extra virgin olive oil & dips - 20.00*

-SNACKS-

MIXED OLIVES - 3.75

PRETZELS - 2.15

MIXED NUTS - 3.15

SPICED PEANUTS - 2.35

SOURDOUGH & OIL (EVOO) & BALSAMIC - 3.00

SNACKING SALAMI - 2.95

-SOMETHING SWEET-

ISCHIA TIRAMISU CUP *with cacao nibs & limoncello - 5.50 (NF)*

ARROZ CON LECHE *orange infused rice pudding with apple & cardamon jam - 5.50 (NF, GF, Vn)*

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FEAST MENU

To share at the centre of the table. For groups of +8.

15 per person

DIPS, OLIVES, BREAD & OIL

HUMMUS, GARBANZOS, TOMATINES & WHIPPED FETA (*cold mezze*) spiced chickpeas, 24 hour marinated tomatoes, homemade pickled guindilla & whipped feta. - (GF, NF, V, available Vn)

BEETROOT CROQUETAS (8 u.) with goat's cheese & black olive - (NF, V)

JUDIONES CON CHORIZO (*ración*) butter beans, mild Spanish chorizo & Sherry Dressing - (GF, NF)

CHAMPIÑONES CON GAMBAS AL AJILLO (*tapa*) mushrooms & prawns marinated in garlic & parsley oil - (GF, NF)

PATATAS ROTAS, PUERRO Y JAMÓN (*ración*) oven roasted potatoes & leeks with prosciutto & homemade chilli sauce - (GF, NF)

BÖREK (*hot mezze, 4 units*) halloumi, feta & za'atar savoury buttery pastry with pomegranate molasses dressing - (NF, V, available Vn)

CAULIFLOWER SHAWARMA (*hot mezze*) spiced oven roasted cauliflower, with caramelised seeds, hummus & lemony tahini - (GF, Vn, NF)

ISCHIA TIRAMISU CUP (4 units) with cacao nibs & limoncello - (NF)

ARROZ CON LECHE (4 units) orange infused rice pudding with apple & cardamon jam - (NF, GF, Vn)

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FESTIVE SEASON

Sharing Plates for groups of +6.
18 per person

On arrival

GLASS OF BUBBLES & NIBBLES - 30 hours slow fermented Sourdough Bread, Mountain Sprouted Grains loaf, mixed olives, nuts & house pickles and hummus

To share in the middle of the table

HONEYED PARSNIP WITH CHESTNUT SALAD

BACON & DATE ROLL

MATURED CHEDDAR & CRANBERRY BALL BITES

PRAWN, AVOCADO, PINEAPPLE DAIKON ROLL, LIME & GINGER MAYO

CURED MEAT & CHEESE BOARD

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KID'S FAVES SAT & SUN DAYTIME

Please place your order at the till

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TOAST *our sourdough toast with Swindon Organic Butter & Caversham Jam Lady Jam - 4.5 (available Vn)*

HUMMUS *lightly sourdough toast with hummus - 4.5 (Vn, NF)*

EGGS *scrambled or fried with sourdough toast - 3.50 (GF, Vn, NF)*

BANANA LOAF PORRIDGE *served with fresh seasonal fruit & maple syrup- 3.80 (GF, Vn, available NF)*

BIKINI *ham & cheese toastie - 4 (Vn, NF)*

BÖREK *halloumi, feta & za'atar savoury buttery pastry with pomegranate molasses dressing - 5.50 (NF, V, available Vn)*

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