THE NUTHATCH

The Full Board £30.95

3 Meats | 3 Cheeses & Accompaniments

We pick three of our best meats, and three of our best cheese for your board, perfect to share between two. Complete with a selection of crackers, breads, homemade pickles & accompaniments.

Charcuterie £21.95

4 Meats

All four of our specially selected British Meats, ideal for 1 - 2 people. Complete with bread, chutney & accompaniments.

The Cheese Board £21.95

4 Cheeses

Four of our specially selected British Cheeses, ideal for 1 - 2 people. Complete with crackers, accompaniments, quince & fruit.

BRITISH CHARCUTERIE 50g - £6

Venison Old Fashioned Salami BRAYCHARCUTERIE

Everything you'd expect from an Old Fashioned - smoke, oak, citrus and booze, all lifting the delicious richness of wild venison. Wild venison, sourced locally, with a little pork fat added for texture. With added barrel-aged rum, orange, herbs and spices.

Salt & Pepper Salami COBBLE LANE CURED

A simple all British pork salami with salt and tellicherry black pepper as well a little garlic, giving a great balanced flavour letting the quality of the meat shine.

A delicious british take take on a Napoli style Italian salami.

Hogget Bresaola BRAYCHARCUTERIE

Local hogget (in between lamb and mutton) reared in a flower meadow preservation project, is cured in a combination of herbs. Once cured, it is matured for a period of weeks.

Coppa COBBLE LANE CURED

Cured from sows, along with simple spices and matured for much longer than normal Coppa (4-5 months, which gives an almost a 40% weight loss!), this cut develops a tender, rich flavour. A great showcase for flavoursome, well raised British pork.

NIBBLES

Chilli & Garlic Olives	£3.20
Salted Pretzels	£3.20
Salted Mixed Nuts	£3.20
Wasabi Peas	£3.20
Nacho Cheese Fava Beans	£3.20

BRITISH CHEESE 50g - £6

Sparkenhoe Red Leicester

The story of Sparkenhoe Red Leicester starts with its maker, David Clarke, who had been bemoaning the lack of quality Red Leicester cheeses. Flaky yet silky - with a strong savoury cauldron of nutty, smooth and rich flavours. 'Best Territorial Cheese' at the British Artisan Cheese Awards in 2023.

Appleby's Cheshire

A timeless original, Cheshire cheese is one of the oldest recorded territorial cheeses in British history, dating back to Roman times, and in the late 18th century Cheshire was the most consumed cheese in Britain.

Duke

Made from unpasteurised cow's milk cheese and aged for 12 weeks. It's the kind of cheese that demands savouring, with nuances that unfold and evolve from creamy, sweet and salty flavours to a piquant peppery finish.

Wigmore

Modern farmhouse semi-soft sheeps cheese. Lovely light mushroom earthy rind, just beneath the rind where the breakdown is stronger we get some savoury meaty sometimes nutty flavours emerge and more milky towards the core, providing a very well balance cheese.

Tunworth

Proclaimed by culinary master Raymond Blanc as "the Best Camembert in the World", Tunworth is an ever-unfolding British Camembert whose vast array of taste sensations mount up to a cheese greater than the sum of its parts.

PERFECTLY PAIRED WINE

Montesol Rueda, Vinos Sanz, Spain

Chianti Cavatina, Casali del Barone, Tuscany, Italy

The Casali del Barone collection is a tribute to the quintessential wines from the picturesque Piemonte Area. This series eloquently captures the distinct personality of Langhe, Piemonte, Barbaresco, and Barolo vineyards, showcasing the rich oenological heritage of the region. Perfect with our cheese board.

125ML - £5.50

175ML - £7.50

BTTLE - £27.50

Tannat Anarkia, Pablo Fallabrino, Canelones, Uraguay

100% Tannat Grapes from a 17ha vineyard, located next to the coast, where the River Plate estuary meets the Atlantic Ocean. Spicy and perfumed with juicy blueberry and blackberry. Subtle tannins and a refreshing, palate-cleansing acidity. Clean and balanced.

125 ML - £7.00

175ML - £9.00

BTTLE - £32.50

