

# THE NUTHATCH

DECEMBER

## The Full Board £32.00

3 Meats | 3 Cheeses

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 £23.00

4 Meats

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

## The Cheese Board £23.00

4 Cheeses

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

*Flying Solo!*

Keeping us company at the bar? Our team are happy to provide smaller boards for those flying solo, or with smaller appetites. Just ask your host or bartender

### BRITISH CHARCUTERIE 50g - £6

#### Wild Venison Pepperoni THE REAL CURE

Smoky with a spicy hit of heat, the caraway seeds give a subtle aniseed flavour to finish. Made using wild British venison, this pepperoni is smoked over oak for 3 days before being air dried.

#### Fennel & Garlic Salami COBBLE LANE CURED

A take on the classic Italian finocchiona salami, typical of the Tuscany region. Made from British pork, and characterised by the use of fennel seeds, it has a fresh and clean fennel fragrance rounded out with a little red wine and garlic.

#### Flower Meadow Hogget Bresaola BRAY CHARCUTERIE

A little citrus, a little floral note, herbs and rich meat combine for an unforgettable charcuterie experience. If you're wondering, Hogget is in between lamb and mutton. Pair it with a delicious Chianti or a Rum Old Fashioned.

#### Coppa COBBLE LANE CURED

Cobble Lane make their Coppa real slow! Giving it as much time in their chamber as possible, up to 5 months to mature. This gentle aging process allows it to develop slowly, avoiding overdrying and to generate a rich fruity flavour, and soft marbled texture.

### 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

Please inform our team of any allergies or dietary requirements prior to placing your order.

All of our Meats & Cheeses are Gluten Free. Gluten Free crackers & bread are available on request (subject to availability)

While we take great care in preparing our dishes, we work in a small kitchen where cross-contamination may occur.

As a result, we cannot guarantee that our food is completely allergen-free. Unfortunately, due to the risk of cross-contamination, we are unable to cater for guests with nut allergies. We apologise for any inconvenience this may cause and appreciate your understanding.

### BRITISH CHEESE 50g - £6

#### Flower Marie

Flower Marie is a delicate little artisan cheese made from unpasteurised sheep's milk by Kevin and Alison Blunt on Greenacres Farm. Incredibly soft in texture, with an almost fudgy taste, combined with rich and floral notes.

#### Sparkenhoe Red Leicester

Aged for 22-24 months to develop a powerful vintage profile and deep russet red appearance, Sparkenhoe Red Leicester has the distinction of being the only unpasteurised Red Leicester cheese in existence. 'Best Territorial Cheese' at the British Artisan Cheese Awards in 2023.

#### Royal Bassett Blue

Royal Bassett Blue, a soft blue Wiltshire cheese, boasts a rich history of craftsmanship and dedication. Awarded Champion Cheese at the Taste of the West Awards, its allure is undeniable with its creamy texture and spicy clove notes.

#### Blue Brie Cotswold Organic

The Weaver family has been farming in the Cotswolds for three generations, and in the south west since before 1570. This cheese is distinguished from all our other bries by being blue, with veins of blue (the same type you would find in a Roquefort) running through the middle.

#### Baron Bigod

Baron Bigod is the finest traditional Brie-de-Meaux style cheese produced in the UK and one of only a handful of its type in the world to be made by the farmer on the farm. Smooth, silky golden breakdown with a delicate, fresh and citrusy centre.

#### Clara

This delicious goats milk cheese is sprinkled with a layer of ash, which makes a telling contribution to the final flavour and texture. The paste is dense and creamy with a buttery flavour cut through with lemony notes and hints of freshly cut grass before it unfolds into a long savoury finish.