

Our food is all about slowing down, savouring, and sharing.
Explore a weekly-changing selection of European cheeses and British artisan cured meats,
served with thoughtful pairings and seasonal touches.

Cheese & Charcuterie Boards

Craft your own board from our weekly selection of Cheese & Charcuterie overleaf or let us choose for you

- Boards with meat are served with fresh bread
- Boards with cheese are served with crackers
- Choose both and we'll bring a mix of each

along with house pickles, chutney, and seasonal accompaniments

ANY COMBINATION OF MEATS AND/OR CHEESES

2 ITEMS – £13

4 ITEMS – £23

6 ITEMS – £33 *MOST POPULAR*

8 ITEMS – £41

UPGRADES

Hungarian Heritage Acacia Honey with Truffle – £3.50

Enjoy your cheese with 50ml of Taylors 10 YO Tawny Port – £7.00

EXTRAS

Bread with Netherend Butter – £2 | Peters Yard Crackers – £2

Snacks & Nibbles

CHILLI & GARLIC OLIVES – £4

SALTED PRETZELS – £3

BEETROOT & ROSEMARY HUMMUS WITH PETERS YARD CRACKERS – £6.30

To Enjoy at Home

CHILLI & GARLIC OLIVES – £4 APPROX 250G

BEETROOT & ROSEMARY HUMMUS – £3.30 APPROX 250G

BALSAMIC ONIONS – £5.90 APPROX 250G

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.