

# VIVAT BACCHUS

## Bar food

Artisan breads & crackers for two <i>Arbequina first press olive oil</i>	4.00
Spiced olives <i>Mammoth, Kalamata, harrissa, lemon zest</i>	3.00
Nocellara olives <i>Puglian green, vibrant &amp; creamy olives</i>	3.50
Salted almonds <i>Valencia, Maldon sea salt</i>	3.25
Artisan flat bread <i>Char-grilled, hummus, shredded parsley, pickled chilli</i>	3.50
Tamworth pork rillettes <i>Coarse pâté, sourdough Melba toast, cornichons</i>	3.50
Montgomery melts <i>Aged Cheddar rarebit fritters, Lea &amp; Perrins</i>	3.50
Triple cooked chips <i>Lovers' potatoes, sea salt, aioli</i>	4.90
South African snack <i>Droë wors &amp; beef biltong</i>	4.90
Croquetas Pata Negra <i>Jamon Joselito, golden crumb, salsa bravas</i>	4.50

## Boards

<b>Mezze</b>	<b>12.50</b>
<i>Feta &amp; pimento spread, hummus, tzatziki, baba ghanoush, Persian pickles, seeded wafers, rose harrissa spiced Kalamata olives</i>	
<b>French charcuterie</b>	<b>10.95</b>
<i>Tamworth pork rillettes, hand sliced Jambon Bayonne, Saucisson Rosette, Jésus, sourdough Melba toast, onion confiture, cornichons</i>	
<b>Italian charcuterie</b>	<b>14.50</b>
<i>Prosciutto di San Daniele, Coppa di Parma, Salami Milano, Reggiano wafers, Nocellara olives, tapenade, salsa verde, creamed aubergines, Datterini tomatoes</i>	
<b>Pata Negra Embutidos</b>	<b>15.50</b>
<i>Jamon Joselito Serrano, chorizo, chorizo picante, tortilla, Guindilla chilli, sea salt cracker, tomato salsa, Arbequina olives</i>	
<b>British</b>	<b>15.50</b>
<i>Old spot pig salami, air-dried Leddra farm pork loin, Gloucestershire venison &amp; long pepper sausage, mini pork pie, sourdough, piccalilli sauce</i>	



We invite you to visit our famous Cheese Room and enjoy a unique experience – treat yourself by creating your very own cheese board. Your choice of cheeses will then be weighed and charged accordingly.

## Cheese Boards

### British

*Westcombe Cheddar, Isle of Avalon, Tornegus Caerphilly, Cropwell Bishop Stilton, onion marmalade, apple, honey, dried apricots, celery*

### French

*Comté, Brillat Savarin, Pont L'Eveque, Fourme D'Ambert, honey, nuts, blueberry jam, dried figs, grapes*

### Italian

*Pecorino Sardo, Testun al Barolo, Taleggio, Gorgonzola Piccante, honey, pear, plum & ginger chutney, dried dates & apricots*

Cheeses listed in the boards above can be mixed to your choice.

**Small 14.90 • Medium 18.50 • Large 22.00**