

Morning goods

8am – 11.30am

- Croissant and Seville bitter orange marmalade
- Large pain au raisin swirl
- Large pain au chocolate

£3.50 each

Antipasti bowls of:

- Olives Nocellara del Belice (v)
- Crisp radishes, sherry vinegar butter, smoked salt (v)
- Bocconcini mozzarella, red pesto (v, n)
- Marinated Boquerones anchovies
- Roasted peppadew peppers, feta (v)
- Hand rolled grissini, gorgonzola cream (v)
- Salted marcona almonds (v)

£4.00 each

Artisan breads

Fresh breads, olive oil, aged balsamic (v) **£3.50**

Prosciutto di Parma DOP

Served with pickled green figs **£12.50**

Mixed salami board

Our daily selection of amazing salami with mixed pickles **£12.00**

Artisan charcuterie board

Selection of charcuterie according to our 'daily mood', with grissini **£13.50**

Hand carved smoked salmon

John Ross kiln smoked salmon, won gold at the 'Great Taste Awards' **£11.00**

Cheese board

Served with breads and fig jam (v)

- Monte Enebro
- Pecorino sardo DOP
- Robiola 3 latti
- Gorgonzola naturale DOP
- Torralba Mahon DOP

2 types – £7.50 | 3 types - £10.00

We are working closely with Stefano at Vallebona, a local third generation Sardinian supplier who sources charcuterie, cheeses and all things great from small, artisan producers in mainland Italy and Sardinia.

Cheeses and meats are aged at Vallebona until they are at their peak and only then will Stefano release them for us to prepare for you.

Something Sweet

- Espresso Tiramisu, mascarpone, chocolate coffee bean
- Yoghurt panacotta, dulce de leche, apricot cantucci (n)
- Crema Catalana, almond and lemon torta

£7.00 each

Teas, espressos, lattes...

...the choice is yours

from £3.50



Oysters

Freshly shucked oysters with shallot vinegar, chilli and coriander vinegar and lemon.

All of the oysters are from our coastal waters and estuaries. Simply ask for our daily selection.

Hand carved Brindisa Ibérico bellota ham

Free-range acorn fed black pigs roam in two hectares and are then cured for four years resulting in the finest of all cured hams with a deep multi-level flavour

25g - £12.00 | 50g - £22.00

Cannizaro Tea

3pm – 6pm Monday to Saturday

3.30pm – 6pm Sunday

£25.00

Selection of finger sandwiches

cucumber, smoked salmon, egg mayonnaise, ham & tomato

Warm buttermilk fruit scones

served with homemade strawberry jam & Cornish clotted cream

Afternoon tea pastries

accompanied with your choice of tea or coffee

Selection of teas & infusions

Planters' breakfast, Planters' afternoon, Planters' Earl Grey, Planters' Green, Vanilla sensation, Craighead, Lovers' Leap, Radiant Rose, other flavours on request

Cafetieres of "high octane" premium or decaffeinated coffee

Why not add a glass of Alain Thienot Champagne and strawberries for only **£16.00**

Porter and Ale

Sourced from a third generation Norfolk brewery, great accompaniment to our fresh oysters and are all 500ml bottle conditioned.

	abv	
The Grain brewery old style porter	5.0%	£6.50
The Grain brewery Indian pale ale	6.5%	£6.50

Beers

Moritz, Spain	33cl	5.4%	£5.00
Sagres, Portugal	33cl	5.1%	£5.00
Oro di Milano puro, Italy	33cl	5.1%	£5.00
Oro di Milano gold, Italy	33cl	6.5%	£6.50
Oro di Milano riserva, Italy	33cl	8.2%	£6.50
Oro di Milano puro, Italy	75cl	5.1%	£12.50

Champagne

	125ml	bottle
Alain Thienot NV Brut, Reims	£13.00	£67.50
Alain Thienot NV Rose, Reims	£15.50	£77.50

Wine

	125ml	175ml	bottle
White			
200 Ferdinand, specially selected for Cannizaro House	£3.50	£5.00	£20.00
21 Grillo di Sicilia Njro	£4.50	£5.00	£25.00
23 Pinot Grigio delle Venezie AZ Agricole Anselmi	£5.00	£6.50	£26.00
50 Viognier Esprit de Serame, Vin de Pays d'Oc	£5.00	£6.50	£27.00
27 Rueda, Vina Cascarela, Alberto Gutierrez			£32.00
201 Quinta da Rede			£45.00
Rose			
152 Les Agasses, Val Joanis	£6.00	£8.50	£35.00
Red			
210 Ferdinand, specially selected for Cannizaro House	£3.50	£5.00	£20.00
91 Shiraz di Sicilia, Colline di Estate	£4.00	£5.50	£22.50
110 Nero d'Avola di Sicilia, Vitivinicola Tola			£25.00
111 Negroamaro di Puglia, Alessandro e Mitch	£5.00	£6.50	£26.00
112 Montepulciano d'Abruzzo, Bajo Vitivinicola Ilauri			£28.00
211 Monte das Servas Escolha	£5.00	£6.50	£28.00
141 Rioja Crianza Dominio de Nasarre			£29.00
212 Herdade das Servas			£40.00

An extensive list of wines by the bottle is available... Please ask!

(v) suitable for vegetarians (n) does contain nuts

We cannot guarantee that these dishes have been prepared in a nut free environment.

A discretionary 10% service charge will be added to your bill... but only if you are delighted with the service you have received.