



ESTD. 2019

PORTERS

WINE & CHARCUTERIE

STARTERS

PITTA & GARLIC OLIVES	£8	HOUSE-MADE HUMMUS	£8
pitta, garlic stuffed olives, olive oil & balsamic (v)(gf upon request)		please ask your server for today's flavour, bread & cucumber (ve)(gf upon request)	
BAKED CAMEMBERT	£10	RED-PEPPER TAPENADE	£8
hot honey, garlic, bread & caramelised onion chutney (v)(gf upon request)		with toasted bread (ve) (gf upon request)	
VENSION & ARMAGNAC PATE	£8	BRIE BITES	£8
with toasted bread (gf upon request)		with chilli jam (v)	

GRAZING BOARDS

all boards served with bread & crackers, fresh mixed leaves, olives, silverskin onions, cornichons & seasonal garnish (gf upon request)

THE TASTER	£25	THE DUO	£50
serves one – pick two meats, two cheeses, one chutney (vegan version available on request)		serves two – pick four meats, four cheeses, two chutneys	
THE TRIO	£75	THE GROUP	£100
serves three – pick six meats, six cheeses, three chutneys		serves four – pick eight meats, eight cheeses, four chutneys	
THE GATHERING	£125	THE EXPERIENCE	£150
serves five – pick ten meats, ten cheeses, five chutneys		serves six – our full selection of meats, cheeses & chutneys	

CHUTNEYS & EXTRAS

CHILLI JAM (ve/gf)	CARAMELISED RED ONION (ve/gf)	GARLIC PICKLE (ve/gf)
HOUSEMADE HUMMUS (ve/gf)	PICCALILLI (ve/gf)	SRIRACHA & BACON (gf)
SMALL EXTRA BREAD £3	LARGE EXTRA BREAD £4	EXTRA CHUTNEY £3.5

(ve) vegan (v) vegetarian (gf) gluten free - please let your server know of any allergies or dietary requirements

CURED MEAT

RETIRED DAIRY BEEF BRESAOLA

Bristol – British beef, cured delicately with herbs & washed with red wine

WILD VENISON

Highlands - wild venison with sour cherries & pistachios

AIR DRIED COPPA

Cornwall – a British take on the classic Italian dry cured pork loin, seasoned with salt & pepper

ROSEMARY & GARLIC

Kent – pork with a blend of sea salt, pepper, garlic & spices

MUSHROOM & TRUFFLE

Kent – pork saucisson infused wild truffle and mushrooms

CHILLI CHORIZO

Cornwall – lightly smoked pork chorizo, with classic flavours of pepper, paprika & crushed chillies

AIR DRIED HAM

Sussex – similar to the classic parma ham, seasoned with salt, garlic & black pepper

SPICY N'DUJA

Dorset – free range British pork combined with hot Calabrian chillies, a soft, spreadable meat

FOUR PEPPERCORN

Kent – black, white, pink and green peppercorns combine to give a classic saucisson a small twist.

PLUM & PORT

Kent – tribute to a tradition, an after-dinner port. chunks of preserved plums for a juicy flavour

LAMB & LEMON

Kent – lamb & pork blended with preserved Moroccan style lemon

BRITISH BEEF PASTRAMI

Sussex – british beef, cured & then slow roasted in black peppercorns & coriander

CHEESE

CHARCOAL CHEDDAR

Yorkshire – charcoal infused, tangy cheddar with a melt in the mouth texture

MEXICANA

Somerset – infused with 14 delicious spices, real jalapeño, bell and chilli peppers

OLD WINCHESTER

Hampshire – somewhere between a gouda & parmesan, with a sweet & full flavour

BLUE VINNY

Dorset - a traditional hard and crumbly blue cheese with blue veins throughout

SOMERSET BRIE

Somerset – soft & creamy with wonderful mushroom notes

HOUSE INFUSED GOATS CHEESE

Wiltshire – classic goats cheese with a twist, please ask your server for today's flavour

BLACK COW VINTAGE CHEDDAR

Dorset – vintage cheddar with a fruity flavour & creamy texture

ISLE OF WIGHT BLUE

Hampshire – naturally rinded soft blue cheese with subtle marbling

THE TRUFFLER

Dorchester – a mature cheddar blended with black truffles, creating a deep, earthy, indulgent flavour

WORDSWORTH GOUDA

Dorset – a rich cows milk Gouda style cheese, with deep buttery notes and nutty sweetness.

NETTLE & GARLIC

Hampshire – a creamy, crumbly texture with a hint of garlic & onion

TUNWORTH

Hampshire – a camembert style cheese, long-lasting, nutty, and sweet milky flavour