



ESTD. 2019

PORTERS

WINE & CHARCUTERIE

STARTERS

BREAD & OLIVES warm bread, mixed olives, olive oil & balsamic (ve) (gf upon request)	£6	HOMEMADE HUMMUS please ask your server for today's flavour, warm bread & cucumber (ve)	£7
BAKED CAMEMBERT camembert, honey, garlic, rosemary, warm bread & caramelised onion chutney (v)	£9	BRUSCHETTA toasted bread, tomatoes, shallots, garlic, basil, balsamic (ve) (gf upon request)	£8
FALAFEL sweet potato falafel with chilli jam (ve)(gf)	£7	BRIE BITES warm gooey breaded brie, salad & chilli jam (v)	£7

GRAZING BOARDS

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

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

CHUTNEYS & EXTRAS

CHILLI JAM (ve/gf)	CARAMELISED RED ONION (ve/gf)	APPLE & REAL ALE (v)
HOMEMADE HUMMUS (ve/gf)	SRIRACHA & BACON (gf)	
SMALL EXTRA BREAD £3	LARGE EXTRA BREAD £4	EXTRA CHUTNEY £2.5

(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 SALAMI

Dorset – wild venison with sour cherries & pistachios

MUSHROOM TRUFFLE SAUCISSON

Sussex – pork salami with wild mushrooms & French truffle oil

PLUM & PORT SAUCISSON

Cornwall – pork with port and chunks of preserved plums make for a luscious saucisson

ROSEMARY GARLIC SAUCISSON

Sussex – pork salami with fresh garlic and english rosemary

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

BLACK PEPPERCORN SALAMI

Sussex – a classic salami with cracked black peppercorns

LISHMANS N'DUJA

Yorkshire – a soft salami seasoned with chilli & paprika making it fiery hot

BLACK OLIVE SALAMI

Cornwall – a mediterranean twist of the classic salami with hand-chopped black olives

LAMB & LEMON SAUCISSON

Sussex – moroccan-style preserved lemons tame the full-flavour of the lamb to give a gentle but familiar flavour.

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

RED LEICESTER

Leicestershire – similar to cheddar but more moist, crumbly & mild

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

BLYTON BRIE

Dorset – rich & creamy with wonderful mushroom notes

OLIVE INFUSED GOATS CHEESE

Wiltshire – rosary goats cheese infused with olive flavours

BLACK COW VINTAGE CHEDDAR

Yorkshire – vintage cheddar with a fruity flavour & creamy texture

ISLE OF WIGHT BLUE

Hampshire- naturally rinded soft blue cheese with subtle blue marbling

CORNISH YARG

Cornwall – fresh & citrusy cheese with a creamy texture

LYBURN OAK SMOKED

Hampshire – lyburn gold cheese with a light oak smoked flavour and a cheddar consistency

NETTLE & GARLIC

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

GRILLED HALLOUMI

Yorkshire – a great take on the mediterranean favourite