## WINE & PAIRINGS GRAZING MENU

NIBBLES	SMALL SHARING BOARDS
Bowl of Artisan Crisps or Nuts£2.00	SERVES 1-2 PEOPLE
Bowl of Artisan Root Vegetable Crisps or Artisan Nuts.	Large Spanish Croquettes£11.50
Mixed Olives£4.50 Mixed Olives.	Two large Spanish croquettes with artisan ham and roasted red peppers coated in a light crumb served with Chef's selection of two dipping mayonnaises.
Artisan Breads, Olive Oil, Butter & Salts£5.95 Artisan breads served with two olive oils, butter rose, and three sea salts to enhance your 'Wine & Pairings' experience.	Charcuterie board
SMALL PLATES  Truffle Fries£5.50  Skin-on Fries served with parmesan and truffle oil.	English, French and Guest Cheese Board £15.00 English, French & Guest international award-winning cheeseboard based on Chef's selection of three cheeses served with artisan chutneys/preserves, cornichons, and sourdough crackers.
Soup du Jour£6.95 Chef's Soup of the day using the best seasonal ingredients.  Pasta of the moment£9.95	Pont Neuf Potatoes & Artisan Breads£15.00 Pont Neuf potatoes, seasoned with truffle and truffle mayo, served with artisan breads, three sea salts and a butter rose.
Chef's pasta of the moment using the best seasonal ingredients.  Haddock Mash, Poached Egg, and Chorizo£11.95  Smoked haddock mash, soft poached egg, and chorizo.	<b>Tempura King Prawns with Lemon Mayo £15.00</b> Three crispy tempura king prawns served with a lemon mayo.
Twice Baked Cheese Soufflé£12.50 Cheddar &/or stilton soufflé with focaccia bread.	Goz Slow Roast Fore Rib of Beef in Brioche £22.00 Two 3oz, sixteen hour slow-roasted, fore rib of beef served
<b>4oz Carpaccio of Hampshire Reared Beef £22.00</b> 4oz Carpaccio of Hampshire Reared Beef Fillet served with parmesan shavings, lemon, and pickled mushrooms.	in brioche buns, glazed with sweet chilli jam.  LARGE SHARING BOARDS SERVES 2-4 PEOPLE
SOURDOUGH TOASTIES SERVED WITH SKIN ON FRIES	Large Baked, Spiced Camembert£18.00 240g baked Camembert with herbs, garlic and artisan breads.
Upgrade Skin on Fries to Truffle Fries£2.00  Pastrami£9.95  Pastrami, Swiss Cheese, pickles, mustard, mayonnaise, and	<b>Large Charcuterie board£24.00</b> Charcuterie board with specially selected meats served with artisan breads, pickles, and your choice of olive oil.
caramelised onions.  Rustic£9.95  Vegan feta, chargrilled aubergine, roasted shallots, sundried tomatoes, and red peppers.	English, French and Guest Cheese Board £24.00 English, French & Guest international award-winning cheeseboard based on Chef's selection of six cheeses served with artisan chutneys/preserves, cornichons, and sourdough crackers.
Bacon, Peppers and Tomato£9.95 Crispy bacon, sundried tomatoes, red peppers, and aioli.	<b>8oz Hanger Steak Sharer£29.95</b> 8oz Steak with parsnip crisps, roasted shallot.
SOURDOUGH FLATBREADS SERVES 1-2 PEOPLE SERVED WITH SKIN ON FRIES Upgrade Skin on Fries to Truffle Fries£2.00	Cheese & Charcuterie Selection board £29.95 Charcuterie board with specially selected meats, French & English cheeses based on Chef's selection of five served with artisan breads, pickles, an artisan chutney, cornichons, and sourdough crackers and a selection of olive oils.
Brie, Apple and Walnuts£12.00 Brie, Apple and Walnuts with a Béchamel base and a balsamic glaze.	SALADS Garden Salad£9.00
<b>English Four cheese£12.00</b> Chef selection of Four English Cheeses with a Béchamel base.	Garden Salad, buttermilk dressing with herb croutons.  Artisan Scotch Egg and Piccalilli Salad £12.50
Blue cheese, cured ham & local honey£12.50 Rich tomato base, artisan ham, blue cheese and honey.	Warm artisan scotch egg with chorizo, piccalilli salad serve with sourdough crackers
<b>Quob Park Smokey Vegan</b>	Caesar Salad£15.00 Caesar salad with dressed cos lettuce, anchovies, parmesan shaving and herb croutons. Add Chicken £3.50 Supplement.