



SMALL PLATES

Traditional Pulled pork rilette with fresh bread & cornichon pickles	8.95
Salmon pate with horseradish, fresh bread & lemon	9.95
Confit duck rilette with Grand Marnier, fresh bread and cornichon pickles	8.95
Ortiz white tuna with olive oil, lemon & chilli flakes served with fresh bread & lemon	9.50
Spicy bean crush with roasted tomato & coriander, fresh bread & lemon	7.95
Spicy King prawn Marie Rose with fresh bread & lemon	9.50
Harissa & black olive tapenade served with fresh bread	6.95
La Brújula sardines in olive oil served with fresh bread & lemon	12.50
Hummus with roasted vegetables & fresh bread	5.95

SANDWICHES

Mozzarella , sun blushed tomato & pesto	6.50
Pastrami with mustard & pickles	6.95
Spicy prawn Marie Rose with baby gem lettuce	6.95
Ortiz tuna spring onion mayonnaise	6.95
Brie, Parma ham & sun blush tomato	6.95

EXTRAS

Balsamic onions, Sun blushed tomatoes, Mixed olives, Stuffed peppers, Roasted vegetables	3.75
Chutney, Cornichon pickles	1.50
Add Bread	2.00

DELI BOARDS

SMALL BOARD	18.00
Prosciutto Di Parma	
Dorset Pastrami	
Suffolk rosemary salami	
Wookey Hole cheddar	
Brie De Maeaux	
Dorset Blue Vinney	
LARGE MIXED BOARD	32.00
Wookey Hole cheddar	
Brie De Maeaux	
Dorset Blue Vinney	
Rosary goats cheese	
18 month matured Comte	
Prosciutto Di Parma	
Dorset Pastrami	
Suffolk rosemary salami	
Air Dried Coppa	
Dorset smoked duck breast	

All boards served with olives, balsamic onions, sun blushed tomatoes, chutney & fresh bread