notes

FOOD MENU

Seasonal & home-made

BITES

	£
Bread & Olive Oil	2
Barrosa Portugese Crisps	2
Marcona Almonds	3
Spanish Olives	3
Duck & Chicken Pâté	4
Buffalo Mozzarella Ball	5
Three Hummus Plate - *served with toasted sourdough*	5
Mons Cheese - *served with damson fruit paste & crackers*	
- Camembert de Normandie *(Lessay, Manche) - a delicate classic*	4
- Marechal *(Grison) - a rich, nutty, pressed Swiss cheese*	4
- Roquefort *(Midi-Pyrenees) - a strong, peppery blue sheep's milk cheese*	4

PLATTERS & BOARDS

	£
Vegetarian Plate *- roasted garlic & kale hummus, tabbouleh hummus, caponata crostini with pine nuts, cherry tomato & mozzarella bruschetta, pickled roasted peppers & house-marinated artichoke*	10
Mons Cheese Plate	10
Bresaola & Parmesan	9
The Borough Charcuterie	12
Prosciutto di Parma & Buffalo Mozzarella	13
Mons Cheese & The Borough Charcuterie	19

SALADS

	£
Asparagus & Quail Egg Salad *- With parmesan, green beans, celery, & radish in a Dijon dressing*	8
Molasses-Marinated Chicken Salad *- With red quinoa, pomegranate, celery & pistachio*	8

PLATES

	£
Golden Beetroot, Goat's Cheese & Walnut Tart *- Served with seasonal leaves & balsamic reduction*	5.5
Notes Beetroot-Cured Salmon *- Served with horseradish cream, capers & toasted sourdough*	7
Smoked Cornish Mackerel *- Served with shaved fennel & a micro leaf salad*	7
Three Bruschetta plate *- Tradional, caponata, wild mushroom bruschetta*	6

SWEETS

	£
Panna Cotta with Berries Compote	5
Salted Chocolate Pot with Caramel	5
Chestnut Honey & Parmesan served with Espresso	5