

# bar à vin

We work directly with traditional French and Scottish producers to create our seasonal, artisanal offerings, ensuring we're behind each step of its hand-reared production. Behind each mouthful you'll taste a burst of heritage – **FRED BERKMILLER**

## Bites

Lucques and Nyons olives	£3.90
Aperi-goat's cheese bites in olive oil	£4.50
Fumaison (smoked cheese)	£4.50
Cured sausage from the Pyrénées	£4.50
Saucisson d'Auvergne	£4.50
Chorizo from the Basque country	£4.50
Pimandes (chocolate coated almonds with espelette chili)	£3.90
Artisanal crisps	£3.90
Bread and butter	£2.50

## Artisanal Breton Sardines\*

Choose from tomato, extra virgin olive oil, peanut oil, wasabi, 3 chillies or ginger £6.90

## Foie Gras & pâtés\*

Artisanal South West Foie Gras (130gr)	£25
Duck and Foie Gras pâté (180gr)	£8.90
Snails and cheese pâté (80gr)	£7.50

## Sharing Boards\*

**Artisanal Cheese Board** £15

Please see blackboard for this week's selection

**Auld Alliance Saucisson Selection** £15

The best Saucisson sourced from across France and Scotland

**Auvergne Ham** £15

Ham dried and cured for 18 months

## Mixed Board\*

**Mixed Cheese and Charcuterie** Regular £25 / Large £45

ADD A BOTTLE OF WINE TO YOUR LARGE MIXED BOARD

**Chateau de Millet Ugni Blanc or Merlot** £16

**Château Moulin la Gravière, Lalande-de-Pomerol (with charcuterie)** £41

**Savagnin, Foudre à Canon, Domaine de la Borde, Jura (with cheese)** £45

\*Served with bread and butter, and a selection of jellies and cornichon.

