

ST PAUL

Bar Snacks, Pastries & Cake - See display

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Charcuterie - all served with sourdough

Charcuterie Plate - each 5 / 3 for 12 / 5 for 18

Special charcuterie - each 6.5 - See board

Ventracina - Spiced salumi - Calabria, Italy

Toscana - Garlic and pepper infused salumi - Genoa, Italy

Finocchiona - Fennel salumi - Tuscany, Italy

Coppa Gran Reserva D.O.P - Prosciutto - Lombardia, Italy

San Daniele D.o.p - Prosciutto - San Daniele del Friuli, Italy

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Cheeses - all served with crackers

Cheese Plate - each 5 / 3 for 12 / 5 for 18

Special cheese - each 6.5 - See board

Tor - Ash rolled goats cheese - Devon, England

Picos - Cows and sheeps milk, blue cheese - Picos de Europa, Spain

Manchego - Sheeps milk - La Mancha, Spain

Chilli Pecorino - Sheeps milk - Seggiano, Italy

Chaource - Cows milk - Champagne, France

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Bread and olives - w oil and balsamic - 4.5

Soup of the day w/sourdough - 5.5

Stew of the day w/sourdough - 6.5

Baked Camembert w/sourdough - 8

Trio of dips w/sourdough - 6.5

Beetroot salad, with rocket and blue cheese - 7

Burrata with crushed smoked almonds green beans and lemon zest - 7.5

Lemon, ginger, garlic and cumin chicken wings - 7

Meatballs served in arrabiata sauce w sourdough - 7

Tartiflette w sourdough - 8.5