## HARVEY FONARD'S Wine TAle

## Cheeses

## Montagnolo Affine

A blue, triple creme, soft cheese. Made in the Allgau region of Germany, it's surface ripened, marbled with blue veins and has a natural grey crust.

Served with walnuts, honey \& bread £8.50, 75 g

## Somerret Brie

A superior, creamy taste with a richer consistency. The cheese's aroma suggests mushrooms and a hint of green grass.

Served with jam, fruit \& bread
£8.00, 75g

## Manchege D.O.P

A semi-hard cheese. The aroma is sweet with buttery and nutty notes. It has a round, savoury flavour, with herbal and roasted hazelnut notes. Served with baby figs, kikones, fig and almond slice, quince paste £8.50, 75 g

## Charceal Chedder

A creamy, strong cheddar with charcoal from Proctors. Beautiful creamy flavour with a fabulous bite and made in Lancashire.
Served with Roast Tomatoes, Tomato Chutney \& Bread £8.00, 75g

## Mature Cheddar

An intense, moist and rich blended Cheddar, with an interesting, savoury crunch.
Served with onion chutney, pickles, gherkins \& bread £8.00, 75g

## Babed Camembert

A ripened, cow's milk cheese, with a soft and creamy texture.
A gooey, cheesy wheel of delight.
Served with garlic, bread, jam \& grapes
£12.00

# Boards \& \$alads 

## Olive \& Meat Beard

(Choose from 50 g or 100 g option)

## olives

## Alejandro Ghorizo

A great balance of lean fat with a clean, lingering flavour

## Salchichon with Peppercerns

Made using meat from the shoulder and belly of the pig. It's coated with peppercorns to give it a distinct warmth

## Teruel Lome

Cured pork loin from the province of Teruel, Aragon. Lightly flavoured with garlic, oregano and pimenton Maize Kernels
3 Meats and olives 50 g option $£ 9.00$ 3 Meats and olives 100 g option $£ 17.00$

## Mediterranecm Beard

Whipped feta with mint \& pine nuts, homemade za'atar focaccia, vegetables, humous with paprika, harrisa and a rocket \& parmesan salad $£ 16.00$

## Graze Board

A selection of our favourite things - Cheese, meats, nuts, salad, olives, fruit, maize kernels, crackers, raisins, pretzels \& dip £15.00

## Ghicken Caesar Salad

Whole chicken breast with crisp romaine lettuce, croutons, parmesan and a creamy ceasar dressing $£ 13.00$

## Feta Scled

Red onion, feta (vegan feta available) sundried tomato, cherry tomato, crunchy leaf salad and a balsamic glaze $£ 12.00$

## Caprese Saled

Fresh mozzarella, tomatoes, sweet basil with a balsamic and olive oil dressing $£ 12.00$

## HARVEY FONARD'S WINE TALE

 Pizzas
## Frendmade Neapolitan style dough, made on site, proved for 24 hours and itene babed.

Tomato, mozzarella, basil, parmesan, pecorino $\Sigma 11$

Quattro funghi - Oyster, shittake, button \& portobello mushrooms, mozzarella, parmesan, pecorino \& a garlic glaze £15

Blue cheese, mozzerella, pecorino and parmesan with honey \& walnuts £14

Feta (vegan feta available) , sundried tomato, red onion, cherry tomato, rocket \& pesto on a tomato base $£ 13$

Anchovies, garlic, oregano on a tomato base $\Sigma 12$

Finocchiona salami, tomato, mozzarella, pecorino \& parmesan topped with peppery rocket $\Sigma 14$

5 spice sausage, cavolo nero, mozzerella, pecorino, parmesan \& chilli flakes
£14

> Spicy ventricina salami, tomato, 'nduja, mozzerella , pecorino, parmesan, basil \& chilli flakes
> £15

Roast chicken, sundried tomatoes, pesto, pine nuts, tomato, mozzarella, pecorino \& parmesan £14

Add french fries for - $£ 3.50$

## HARVEY FEONARD'S Wine (Ale

## Bar sinacks

Olives - £4.50
Boquerones with garlic \& parsley - £5.00

$$
\begin{gathered}
\text { Maize kernels - } £ 2.00 \\
\text { Sourdough pretzels }-£ 2.00 \\
\text { Crisps }-£ 1.50
\end{gathered}
$$

Mixed nuts - Salted almonds, cashews, maize kernels, hazelnuts, peanuts, broad beans \& hazelnuts - $£ 2.50$

# \&mall Plates \& \&ides 

Julienne cut french fries - $£ 3.50$
Mettrick's pork pie, pickles, egg, chutney - £6
Breads with oil and balsamic - $£ 4.50$
Breads \& butter - £4.50
Hummus \& vegetables - £6.00
Focaccia - Homemade, thin \& crispy - £5.50

## Food Available from opening till

## 9pm Tuesday to Saturday, 12 til 7pm on Sundays

