

Since we opened Harvey Leonard's Wine & Ale in 2013 we have always tried to use great produce from small independent producers and suppliers including local cheesemongers, bakeries, and farm shops.

We also support smaller family-run vineyards as well as craft breweries who care more about what they produce from the ground up.

We believe in investing back into our local community, ensuring the best produce and value for money.

Thank you for being here  
and investing too!  
#shoplocal

HARVEY LEONARD'S  
WINE & ALE

EST. 2013

# Meat & Cheese Small Plates

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We recommend:

75g per person for light snacks

150g per person with bread for a more substantial portion.

## Cheeses

**Blue Monday 75g £7.50**

**Walnuts - Honey Comb - Bread**

British cows milk in the style of Gorgonzola.

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Pair with a Tawny Port (50ml). **£13.00**

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**Manchego D.O.P 75g £7.00**

**Baby Figs - Kikones - Fig & Almond Slice**

Sheeps milk. Full flavoured, buttery and nutty.

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Try with a glass of our Cava (125ml). **£12.00**

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**Godminster Vintage Cheddar 75g £7.50**

**Pickles - Onion Chutney - Cornichons - Biscuits**

Matured for 12 months. Smooth and creamy.

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Perfect with a pint of our Session Ale **£11.70**

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**Red Leicester 75g £7.00**

**Tomatoes - Tomato Chutney - Biscuits**

Cows milk, creamy texture with a slightly  
Sweet aftertaste.

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Pair with a glass of Primitivo

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**Brie de Meaux 75g £7.00**

**Grapes - Bread - Jam**

Cows milk. Full and fruity soft cheese with  
nutty flavours.

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Great with a glass of Sauv Blanc.

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## Olive & Meat Plate

### Olives

**Alejandro Chorizo**

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

**Salchichon with Peppercorns**

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

**Casa Riera Fuet de Vic**

Short-cured in the humid and misty microclimate of Vic,  
Fuet is typified by its soft texture and natural mould.

**50g £ - 6.50**

**100g £ - 12.00**

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## RACLETTE (Serves 2)

Raclette is a semi-hard Swiss cheese served with  
plenty of cooked potatoes, cornichons and great  
bread to eat with the melted cheese.

Raclette Cheese  
with, Potatoes  
Tomatoes and  
Cornichons

**£9.50**

Raclette Cheese  
with, Potatoes  
& Cornichons

**£8.50**

Raclette Cheese  
with, Potatoes,  
Teruel Lomo  
D.O.P and  
Cornichons.

**£9.50**

**Foods described within the menu may contain nuts,  
derivatives of nuts or other allergens.**

## **Salads**

Roquefort, Pear & Walnut Salad  
**£7.00**

Caesar Salad with Chicken  
**£7.00**

Tomato, Basil & Fresh Mozzarella  
**£6.50**

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## **Bread**

Mixed Bread with Oil  
**£3.50**

Mixed Bread with Butter  
**£3.50**

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## **Extras**

Baked Camembert with Garlic, Breads &  
Jam  
**£9.50**

Mettricks Pork Pie, Pickles, Egg,  
Chutney  
**£4.75**

Farmhouse Pate, Chutney, Pickles & Bread  
**£5.50**

Olives  
**£3.50**

Humus & Vegetables  
**£4.50**

Padron Peppers  
**£4.50**

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**Food Available from 3-10pm Tuesday - Thursday**  
**12-10pm Friday - Saturday**  
**12-9pm on Sundays.**

**Gluten-Free Biscuits Available on Request**

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