BAR SNACKS

STUFFED PEPPERS 5 | PEPPERONI BITES 5 | PORK CRUNCHIES 4.5

| BOWL OF CRISPS 3.5 | NUTS 3.5 | OLIVES 4 | CHEESE STRAWS 4.5

SMALL PLATES

SEASONAL HUMMUS 4.5 |POTATO ROSTI & DIP 5 | BREAD & BUTTER 4 | HAM & CRISPS 6.5

HOWL SANDWICH & SEASONAL SPECIALS

Please see the Specials Board for today's options! Our small plate specials change regularly.

SHARING BOARD **25**

Choose 2 Charcuterie Meats & 2 Cheeses from the menu below.

The Sharing Board includes Artisanal Bread, Crackers, Antipasti, & Chutney.

| -CHARCUTERIE-All Served with Cornichons. |  -CHEESE-All Served with Crackers & Chutney. |
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| **TAORMINA SALAMI**Inspired by the classic Italian sausage, with fennel & Tellicherry black peppercorns. | **BARON BIGOD BRIE (UNP)**This Suffolk brie is rich & creamy with a silky golden centre that boasts a subtle citrus note. |
| **REBEL AGED HAM**Aged for 6 months on the Sussex coastline, lightly spiced with wild fennel and green peppercorns. Thinly sliced. | **OLD WINCHESTER (PV)**British Cheddar & Gouda blend from Wiltshire. Inspired by Italian hard cheeses, it offers a salty, crystalline texture and mature depth of flavour.  |
| **ISLINGTON SAUCISSON**This cured pork carries a big hit of garlic & black pepper.  | **BLUE CHEESE**Our Blue changes regularly. Please ask a member of our team for today’s option. |
| **PIRATA LOIN**Taking influence from the Spanish, this loin is cured in paprika, garlic, & cuttlefish ink. Air dried for a minimum of 4 months.INDIVIDUAL PLATES OF CHARCUTERIE **7**Served with cornichons.CHARCUTERIE TRAY **15**Why not try all 4! Smaller portions of each meat, served with bread & cornichons. | **MONTGOMERY CHEDDAR (UNP)**Unpasteurised Somerset Cheddar. Deep & rich nutty flavour, semi-hard and more mild than the Old Winchester.INDIVIDUAL PLATE OF CHEESE **8**Served with crackers & chutney.Please pick one cheese from the menu above.CHEESE TRAY **15**Why not try all 4! Smaller portion of each cheese,  served with crackers & chutney. |