

Nibbles 3

**Rare breed Pork crackling
apple sauce**

Nocellara olives

Smoked almond

Small Plates

At New Street Wine, all of our small plates are prepared in our sister restaurants
New Street Grill & Fish Market
using only the finest quality ingredients.

Cheese & Cured Meat

We are delighted to be working with local suppliers
Beillevaire the cheese merchant & Mat Atkinson from Cobble Lane Cured
to bring you a selection of fresh British cheeses & cured meat.

Meat

Sausage roll 5.5
Cornichons & English mustard

Game terrine 7.0
Piccalilli sauce & sourdough

Black pudding scotch egg 7.5
Cornichons & piccalilli sauce

Truffle mortadella 9.5
Tomatoes, parmesan & sourdough

Viande de Grison 15
Cured for 5 weeks
Toasted bread & wholegrain mustard

Fish

Loch Var smoked salmon 7.5
On toasted sourdough, cream cheese

Cornish crab 7.5
On toasted sourdough, lemon

Vegetarian

Black Olive Tapenade 5
Seeded crackers
Mozarella, Tomato & Pesto 8.5

Cured Meat

Speck
Smoked pork with peppercorn

Spianata Piccante Salami
Pork, chilli & black peppercorn

Jambon de Bayonne
Cured pork from South France

Duck Rilette
Cured and slow cooked duck

Smoked Duck breast
Gently smoked with sea salt

Rosette de Lyon
Pork, garlic & black peppercorn

Cheese

Lord of London
East Sussex, pasteurised, cow

Bonde de Gatine
Poitou-Charentes, unpasteurised, goat

Comte 24 months
Franche-Comte, unpasteurised, cow

Highmoor
Oxfordshire pasteurised, cow

Stilton Websters
Leicestershire, pasteurised, cow

Morbier Bichonne
Franche-Comte, unpasteurised, cow

Warm cheese dishes

Saint-Marcelin with sourdough & honey 12.5
Camembert with sourdough & Bayonne ham for two 17.5
Raclette with sourdough, Speck ham & potato for two 17.5

Served with cornichons, chutney & bread
7.5 each.

Mix of 3 for 16 / 5 for 26