**NIBBLES**

Spicy Caramelised Nuts £3.50  
Black truffle crisps £3.50  
Olives £4  
Bread and Oil £5

**SMALL PLATES**

**PATÉ OF SMOKED MACKEREL, TROUT & SALMON**  
Fresh smoked fish pâté from Pinney’s of Orford, served with toast and salad garnish £8

**SMOKED SALMON PLATE**  
Sliced smoked salmon with bread, crackers, lemon & capers £8

**PIG’S HEAD BRUSCHETTA**  
Pig’s head flame grilled on toasted baguette £6

**PAN CON TOMATE**  
Grated tomato on garlic rubbed bruschetta £6

**CASHEW SALAD**  
with cashews, artichoke hearts, sundried tomatoes, rocket and balsamic glaze £6

**BLUE CHEESE SALAD**  
Leaves tossed with blue cheese, hazelnuts, sundried tomatoes with a balsamic dressing £8

**SMOKED SALMON SALAD**  
Leaves tossed with smoked salmon, cornichons, artichokes, sundried tomatoes with a balsamic dressing £8

**CHEESE**

**BAKED CAMEMBERT**  
Served with bread & crackers:  
Infused with rosemary, garlic & wine £10  
Truffle, honey and flaked almonds £12

**FONDUE**  
All served with two baskets of bread, enough for two:  
Cheese £17  
Blue Cheese £18  
Truffle infused £19  
Extra bread £2

**IVV CHEESE BOARD**  
Your choice of three cheeses, with crackers & chutney £14  
Burwash Rose - unpasteurised, semi-soft and creamy  
Goat’s cheese - soft, ripened goat’s cheese, unpasteurised  
Pregiato Tartu - soft cheese made with Italian black truffle  
Gorgonzola - strong, pasteurised Italian blue cheese  
Roncal Larra - Artisanal Spanish unpasturised hard cheese  
Mayfield - A semi-hard English cheese with natural eyes and a creamy, sweet, nutty flavour. A multiple Gold winner.  
Smoked Pecorino Sardo - Sardinian hard cheese flavoured by smoking natural mediterranean leaves  
Blue Murder - steely blue from Tain, Scotland

**CHARCUTERIE**

Charcuterie boards are made up from freshly sliced meats garnished with a selection of breads, sundried tomatoes, grilled artichoke, cornichons and fig balsamic rocket

**THE ITALIAN GREATS**  
£18 for the whole board or individually, as priced:  
Mocetta Bresaola - ruby red beef eye of round, that is marinated, dry-rubbed and then air dried £7  
Prosciutto Crudo - made from the shoulder, a lean cut. £7  
Speck di Montagne - pig’s leg that has been properly boned, dried and spiced with pepper £7

**SALAMI BOARD**  
Fine salamis & chorizo from Spain and Italy - £12  
Casereccio Sicilian Salami - homemade Sicilian salami with added pepper and spices  
Sicilian Salame Finocchiona - delicate salami with wild fennel, a perfect blend of flavours  
Lombardia Truffle Salame - A cured artisanal Umbrian truffle salami  
Chorizo Ibérico - Classic & spicy from the famed Iberian pigs

**SMOKED FISH PLATE**

Traditionally smoked fish platter from Pinney’s of Orford, served with capers, bread and lemon - £16

**Hot Smoked Salmon** - smoked for 48 hours  
**Trout Fillet** - From Spanish mountain springs - hot smoked  
**Mackerel Fillet** - Irish, cold smoked in the skin for 16 hours  
**Cod Roe** - Salted and smoked on oak for 6 hours  
**Scottish Salmon** - Prime, cold smoked salmon, sliced by hand  
**Fish Paté** - made with mackerel, trout and hot smoked salmon

Some of our foods may contain allergens, please ask for advice.