

# Klose & Soan

Gordal Olives (vg/ng)	4
Smoked Almonds (vg/ng)	4
House Focaccia (vg)	3.5
Panisse, Fermented Chili & Grana Padano (v/ng)	8
Cantabrian Anchovies, Lemon, Parsley & Olive Oil (ng)	8
Smoked Aubergine Dip, Crisp Bread & Radishes (vg)	8
Serrano Ham	10
Grilled & Smoked Halloumi, Spring Onions, Raspberry Vinaigrette (v)	9.5
Cured Trout, Shaved Fennel, Pickled Cucumber, Horseradish Cream	10.5
Globe Artichoke, Peas and Broad Beans, Red Pepper Emulsion (vg)	9
Onglet Steak & Peppercorn Sauce (ng)	14.5
Pan Fried Coley, Pomegranate Sauce Vierge	16
Pork Shoulder, Flageolet Beans, Grezzina Courgette, Wild Garlic Butter	20
Italian Bitter Leaves Salad, Mustard Dressing	4.5
Frites & Aioli (v/ng)	4.5

## TO FINISH

**Cheese Selection from Neal's Yard Dairy**, Served with Crackers

*Corra Linn, Stichelton, Dornstone* per cheese 5

Chocolate Nemesis, Creme Fraiche (v/ng)	6.5
Vanilla & Coconut Pannacotta, Berries Compote (vg)	7.5

## DIGESTIF

Espresso Martini	10
Manhattan	10
Dolce Musa, Szóló, Tokaj, Hungary, 2021	7.5
Blue Aurora 'Blueberry Ice Wine', Northamptonshire, UK, 2022	8.1
Calem Fine Ruby Port, Portugal	5
Château de Laubade, Bas Armagnac VSOP	5
Laphroaig, 10 years Islay Single Malt, Scotland	5
Teeling Small Batch Whiskey, Ireland	5.5

*Please inform us of any allergies or intolerances - v vegetarian / vg vegan / ng no gluten  
A 12.5% service charge will be added to your bill - Please note we are card only*