

## Organic Pastries

Homemade Cannolo Chocolate / Pistachio	1.6
Croissant	2
Almond Croissant	2.5
Vegan Doughnut	2
Lemon Cruffin	

## Brunch

Devils Mortar Croissant toastie Organic croissant stuffed with a London made Nduja style spiced pork sausage	5
Burrata & sundried tomato on focaccia Fluffy focaccia filled with creamy burrata, sundried tomatoes and toasted till the burrata flows	5
Hummus and caulililli on focaccia Focaccia filled with hummus and pickled spiced cauliflower florets	5
Yellow pan tomaca with crisped finnochiona Fluffy Focaccia topped with fresh yellow datterino salsa and crispy fennel salami	8
Truffled eggs on toast / with smoked salmon Scrambled eggs with lashings of summer black truffle, optional smoked salmon and cucumber jus	10 / 14
Catalan Breakfast with truffled eggs Spicy chorizo & morcilla sausage, served with boquerones con tomate & scrambled black truffle eggs	16

## Mixed Ferment Beers + Bio Ciders

Premium Organic Lager Lager, Stroud Brewery	6
Hop Drop Pale Ale, Stroud Brewery	6
Big Cat Stout, Stroud Brewery	6
Wignac 0% Cider	6
Ancre Hill Dry Cider, Monmouth - Wales	6
Ancre Hill Scrumpy, Monmouth - Wales	6

## A la Carte Menu

### Veggie

Bread + Oil	4
Spiced East Street Pickles	3.5
Simple Rocket Salad Pugliese olive oil & silver medal balsamic dressing	5
Hummus & Artichoke Dip Homemade garlic hummus and artichoke heart & sundried tomato dip served with sourdough	6.5

### Cheesy

Burrata Sat on a bed of Sicilian Caponata	8
Boozy Cheeseboard Five alcohol soaked cheeses, served on pane carasau and accompanied with Cauli-lilli	9
Smoked & grilled Scamorza A true gooey and smoky treat from Puglia, served with garlic oil	8
Baked Bio Camembert in a Sourdough Bowl – serves 2 Rich Normandy organic camembert with garlic and rosemary.	15

### Meaty

Anchovies Vinegared anchovy fillets with crumbled blue cheese, and pane carasau flakes	7.5
Bottarga Salted Grey Mullet caviar	8
Grilled Spicy Chorizo or Rich Blood Sausage (Morcilla) Additive free - natural chorizo or morcilla from the home of Rioja	5
Rillette of the Week Wild deer rillette with sourdough and mixed pickles	7
Devils Mortar on Focaccia London made spicy Nduja style sausage served with wine pickled cabbage and wild honey	7

### Cured Meats

	30g	70g
White wine and Juniper Salami	4.5	9
Truffle laced Salami (gluten free)	4.5	9
Finocchiona (gluten free)	4	8
Goose Speck	6	12
Belgian "Secreto 07" Ribeye	7	14