

# Deli Board Menu

Start with our homemade Bread & Pickle £5  
then pick and choose from the following;

## British Cheeses £3

### Sussex Charmer

A cross between parmesan and cheddar made at Twineham grange Sussex, stunningly mature

### Hurstwood Gold

A semi soft cow's milk cheese, rind washed and matured for six months, smooth and buttery

### Stichelton

The only stilton produced on a farm from unpasteurized milk. rich and creamy cheese by Joe Schneider

### Rollright

A mellow and buttery soft rind washed cheese made by David Jowett and Antony Curnow at King Stone farm

### Wensum White

A brie style goats cheese made from pasteurised milk at Fielding cottage in Norwich,

### Brighton Blue

A creamy blue from the High Weald dairy, can be medium to strong depending on maturity

### Golden Cross

A great goats cheese coated with ash made in Sussex by the golden cross dairy

### Burwash Rose

An orange rinded, rose washed semi soft cheese from the traditional cheese dairy, chefs favourite!

### Charcoal Cheddar

A creamy cheddar mixed with charcoal from Michael Lee, distinctively different and tasty

### Tily Whim

A great semi soft cheese named after the caves in which it matures, rich and creamy

### Spakrenhoe Red Leicester

A traditional cheese bought up to date, zesty and sweet, matured for six months by David and Jo Clarke

### Smarts Single Gloucester

A great textured unpasteurised cow's milk cheese, made by Diana Smart at Smarts farm

### Mayfield

A semi soft cheese with natural bubbles, sweet and nutty with a clean finish

### Barkham Blue

Known as the blue cheese for people who don't like blue cheese, lovely creamy blue from the two hoots dairy

### Tunworth

A camembert style cheese from Stacey Hedges and Charlotte Hughes, supreme champion at the British Cheese Awards

## From Our Kitchen £4

Hand raised locally reared pork pie

Black pudding scotch egg

Maple and bacon sausage roll

Smoked ham hock and parsley terrine

Chicken liver and port parfait

## British Charcuterie £3

### Air Dried Ham

Ham from Mangalitz pigs produced by Phil and Melissa from Beale's in Chailey

### Fiery Nduja

A very spicy spreading chorizo from moons green Sussex, not for the faint hearted

### Duck and Sichuan Salami

A unique and interesting salami from Trealy farm made with Sichuan flower and pepper

### Cornish Chorizo

Smoked Spanish style sausage made from Lop pigs by Cornish charcuterie

### Bath Chaps

Smoked and cured pigs cheeks from James Swift at Trealy farm in Monmouthshire

### Seaweed and Cider Salami

An interesting combination of Cornish cider and seaweed that works from Cornish charcuterie

### Venison and Chilli Chorizo

A sweet cured, slightly spicy sausage made using wild Scottish venison from great glen charcuterie

### Air Dried Lamb Loin

Loin of Welsh PGI lamb cured with lemon zest and herbs from Trealy farm

### Dorset Warmer

Spicy pork salami with four types of chilli with a slow burn from Capreolus in Dorset

### Lamb and Lemon Merguez

Our absolute favourite, great depth of flavour with a sweet finish from Trealy farm

### Mustard Seed Venison Salami

Pure wild venison with mustard seeds and white pepper, award winner from Great Glen charcuterie

### Truffle Lardo

Fermented back fat infused with British truffles from Capreolus, the chefs favourite !

### Blood and Chocolate Chorizo

Interesting sausage made from wine, pigs blood and chocolate from Trealy farm

### Beer Sticks

Spicy thin salami made from pork shoulder and spices perfect with a beer from moons green

### Oak Smoked Venison

Stunning wild venison is dry cured, smoked and aged for three months by Anja and Jan Jacob from Great Glen

### Walnut Salami

Award winning salami with garlic, black pepper and walnuts from Sally and Jeremy at The Forest pig

### Game Salami

Venison, pheasant and wild boar laced with port, juniper and caraway from The Forest pig in the Far Forest

### Lomo

Smoked paprika rubbed loin of Mangalitz pork with a soft bite from Beale's in Chailey