

evening 5pm - 8.30pm

Please let us know of ANY dietary requirements or allergies before ordering
Small plates are made to share. We recommend 4-6 dishes between two people

Marinated gordal & manzanilla olives picante (Ve)	£4.50
Gilda - skewered gordal olive, anchovy & guindilla chilli	£1.50 each
Pickled Turkish chillies (Ve)	£4.50
Stuffed vine leaves (Ve)	£6
Marinated white anchovies, extra virgin olive oil	£6.50
Spanish tinned sardine, tomato, sourdough toast	£8.50
HIVE bakehouse sourdough, Honest Toil extra virgin olive oil & balsamic (Ve)	£5
Pat's cheese plate & Peters Yard sourdough crackers (V)	£9
'The Real Cure' British charcuterie Hartgrove coppa, Dorset chorizo picante and fennel & white pepper salami	£9.50
Cures & pickles plate Cured meats, manchego cheese, sourdough crackers, pickled chillies & Perello olives	£12
Homemade pita bread (Ve)	£2
Crudités (Ve)	£2
Garlic butter pita bread, parmesan (V)	£6
<i>- Mezze Dips -</i>	
Garlic hummus, zhoug, sumac (Ve)	£5
Harissa hummus, roasted red peppers, Aleppo pepper (Ve)	£5
Whipped Feta, honey, Aleppo pepper (V)	£5
Charred spring onion tzatziki, leek top oil (V)	£5
Padron peppers (Ve)	£7
Herby olive oil potatoes, charred red pepper mayo (V)	£6
Vine ripened tomato, rocket and basil salad (Ve) + Add an Italian burrata (V) £6	£7.50
Charred Lancashire leeks, yoghurt, leek top & dill oil, panko (V)	£8
Lamiri harissa oyster mushrooms, tahini sauce, carrot pickle (Ve)	£12
Creamy butterbeans, caramelised courgette, parmesan, fresh basil (V)	£9
Baked feta with sesame seeds, honey, Aleppo pepper (V) <i>(Please allow at least 25 minutes)</i>	£9
Garlic & herb butter steamed mussels, sourdough	£10
Oregano & lemon chicken skewers, charred spring onion tzatziki	£13
Slow roasted lamb shoulder, herby tahini, fresh herbs, pickles	£15
Beef skirt pastistada, parmesan	£15

