



## DINNER MENU

### SNACKS

Gordal Picante Olives **4.5**      Valencia Almonds **4.5**      Bread & Butter **3.5**  
Hummus **3.5**      Olive Tapenade **4**      Mackerel Pâté **4.5**

### CHARCUTERIE & CHEESE *(All served with bread)*

Daily Cut of Charcuterie **6.5**      Pork & Pistachio Terrine **8**      Duck Rillettes **7**  
Charcuterie Selection of Three **15**      Cheese Selection of Three **12**

### SMALL PLATES

Beetroot, Molasses, Savoury Granola **8**  
Borlotti Beans, Heritage Tomato **9**  
Torched Mackerel, Shitake XO **9**  
Steak Tartare **9**  
Courgette, Goats Curd, Fig **9.5**  
Burrata, FriggiteLLi Peppers **10**

### LARGE PLATES

Pan-Fried Trout, Peas, Tropea Onion, Baby gem **16.5**  
Maitake Mushroom, Mushroom Ragout, Faro **17**  
Rotisserie Chicken, Chips, Salad, Aioli      Half Chicken **18**      Whole Chicken **36**  
Pork Belly, Red Pepper, black Olive **16.5**  
Ribeye, Handcut Fries, Green Salad **35**

### SIDES

Keat's Farm Leaves **6**      Market Greens **3.5**      Hand Cut Fries & Aioli **4**

### DESSERTS

Coconut Rice Pudding, Strawberries & Lime **7**  
Stone Fruit, Cream Cheese, Pistachio **7**  
Chocolate & Salted Caramel Budino **7**

### FOR THE KIDS

Pasta & Tomato Sauce **6.5**      Chicken & Hand Cut Fries **8.5**

**\*\*\* Please inform us of any food allergies before ordering \*\*\***



# Terroirs

## LUNCH MENU

Monday – Friday

### SPECIAL

Ox Tongue, New Potatoes, Salsa Verde  
+ Glass of Wine **15**

### SNACKS

Valencia Almonds **4.5**

Gordal Picante Olives **4.5**

Hummus **3.5**

Black Olive Tapenade **4**

Smoked Mackerel Paté **4**

Bread & Butter **3.5**

### CHARCUTERIE & CHEESE *(All served with bread)*

Daily Cut of Charcuterie **6.5**

Pork & Pistachio Terrine **8**

Duck Rillettes **7**

Charcuterie Selection of Three **15**

Cheese Selection of Three **12**

### SMALL PLATES

Borlotti Beans, Heritage Tomato **9**

Torched Mackerel, Shitake XO **9**

Courgette, Goats Curd, Fig **9.5**

Burrata, Friggitelli Peppers **10**

### LARGE PLATES

Pan-Fried Trout, Peas, Tropea Onion, Baby gem **16.5**

Maitake Mushroom, Mushroom Ragout, Faro **17**

Pork Belly, Red Pepper, Black Olive **16.5**

Ribeye, Handcut Fries, Green Salad **35**

### SIDES

Keat's Farm Leaves **6**

Market Greens **3.5**

Hand Cut Fries & Aioli **4**

### DESSERTS

Coconut Rice Pudding, Strawberries & Lime **7**

Stone Fruit, Cream Cheese, Pistachio **7**

Chocolate & Salted Caramel Budino **7**

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## SATURDAY MENU

### Brunch 10am-12pm

Pastry **3** (*The Snapery Bakery: croissant, cinnamon bun, pain au chocolat or kanelbullar*)

American Pancakes, Honeycomb Butter, Blueberry Compote **7.5**

Avocado on Toast **7.5**

Chorizo with Tomato, Pepper & Bean Stew, Fried Egg **12**

Grilled Halloumi, Mushrooms, Roast Tomato and Eggs **12**

### Lunch 12pm-3.30pm

#### LUNCH SPECIAL

TBA + Glass of Wine **15**

### SNACKS

Valencia Almonds **4.5**

Gordal Picante Olives **4.5**

Hummus **3.5**

Black Olive Tapenade **4**

Smoked Mackerel Paté **4**

Bread & Butter **3.5**

### CHARCUTERIE & CHEESE (*All served with bread*)

Daily Cut of Charcuterie **6.5**

Pork & Pistachio Terrine **8**

Duck Rillettes **7**

Charcuterie Selection of Three **15**

Cheese Selection of Three **12**

### SMALL PLATES

Beetroot, Molasses, Savoury Granola **8**

Borlotti Beans, Heritage Tomato **9**

Torched Mackerel, Shitake XO **9**

Steak Tartare **9**

Courgette, Goats Curd, Fig **9.5**

Burrata, Friggitelli Peppers, Mint **10**

### LARGE PLATES

Pan-Fried Trout, Peas, Tropea Onion, Baby gem **16.5**

Maitake Mushroom, Mushroom Ragout, Faro **17**

Rotisserie Chicken, Chips, Salad, Aioli

Half Chicken **18**

Whole Chicken **36**

Pork Belly, Red Pepper, Black Olive **16.5**

Ribeye, Handcut Fries, Green Salad **35**

### SIDES

Keat's Farm Leaves **6**

Market Greens **3.5**

Hand Cut Fries & Aioli **4**

### DESSERTS

Coconut Rice Pudding & Strawberries **6.5**

Stone Fruit, Cream Cheese, Pistachio **7**

Dark Chocolate & Salted Caramel Bodino **7**

### FOR THE KIDS

Pasta & Tomato Sauce **6.5**

Chicken & Hand Cut Fries **8.5**

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## Terroirs

### SUNDAY MENU

#### Brunch 10am-12pm

Pastry **3** (*The Snapery Bakery: croissant, cinnamon bun, pain au chocolat or kanelbullar*)

American Pancakes, Honeycomb Butter, Blueberry Compote **7.5**

Avocado on Toast **7.5**

Chorizo with Tomato, Pepper & Bean Stew, Fried Egg **12**

Grilled Halloumi, Mushrooms, Roast Tomato and Eggs **12**

#### Lunch 12pm-4pm

#### SUNDAY ROAST

Pork Belly, Broad Beans, Rainbow Chard & Roast Potatoes **18**

#### SNACKS

Valencia Almonds **4.5**

Gordal Picante Olives **4.5**

Hummus **3.5**

Black Olive Tapenade **4**

Smoked Mackerel Paté **4**

Bread & Butter **3.5**

#### CHARCUTERIE & CHEESE (*All served with bread*)

Daily Cut of Charcuterie **6.5**

Pork & Pistachio Terrine **8**

Duck Rillettes **7**

Charcuterie Selection of Three **15**

Cheese Selection of Three **12**

#### SMALL PLATES

Beetroot, Molasses, Savoury Granola **8**

Borlotti Beans, Heritage Tomato **9**

Torched Mackerel, Shitake XO **9**

Steak Tartare **9**

Courgette, Goats Curd, Fig **9.5**

Burrata, Friggirelli Peppers, Mint **10**

#### LARGE PLATES

Pan-Fried Trout, Peas, Tropea Onion, Baby gem **16.5**

Maitake Mushroom, Mushroom Ragout, Faro **17**

Rotisserie Chicken, Chips, Salad, Aioli

Half Chicken **18**

Whole Chicken **36**

Pork Belly, Red Pepper, Black Olive **16.5**

Ribeye, Handcut Fries, Green Salad **35**

#### SIDES

Keat's Farm Leaves **6**

Market Greens **3.5**

Hand Cut Fries & Aioli **4**

#### DESSERTS

Coconut Rice Pudding & Strawberries **6.5**

Stone Fruit, Cream Cheese, Pistachio **7**

Dark Chocolate & Salted Caramel Bodino **7**

#### FOR THE KIDS

Pasta & Tomato Sauce **6.5**

Chicken & Hand Cut Fries **8.5**

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