

THE SOURCING TABLE

BAR SNACKS

CHEESE 12

Oiselliere, Fourme d'Ambert & 24 month-aged Comte, served with sourdough

CHARCUTERIE 15.5

Bresaola, Napoli Salami & Coppa, served with sourdough, salted butter & cornichons

MIXED CHEESE & CHARCUTERIE BOARD 22

with sourdough, salted butter & cornichons

PORK RILLETTES, served with sourdough, salted butter & cornichons 12

PATE EN CROUTE, served with toasted sourdough, salted butter & cornichons 14

TINNED FISH (from Jose Gourmet & Ati Manel - Portugal)

Tuna Belly in Olive Oil, with toasted sourdough & salted butter 16

Small Scallops in 'Caldeirada' sauce, with toasted sourdough & salted butter 12

Tuna Fillets in Olive Oil, with toasted sourdough & salted butter 11

Spiced Small Sardines, with toasted sourdough & salted butter 10

Yurrita Anchovies, with toasted sourdough & salted butter 9

TARTINADE AUX PIQUILLOS (From Maison Argaud - France) with toasted sourdough - (vegan & contains almonds) 10

GORDAL PICANTE OLIVES 5

SMOKED CATALAN ALMONDS 5

BRETS CRISPS (big sharing bags) 4.5

Summer Truffle (+£1.50)

Salted Butter

Honey and Dijon Mustard

extra bread & butter 3.5

Please notify staff if you have any allergies

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PROCEEDS TO STAFF.

@THESOURCINGTABLESHOPANDBAR

