

# The 10 Cases

Rosette de Lyon 4.5 • San Daniele 5.5

Saucisson aux Cepes 4.5 • Finocchiona 5.5 • Duck ham 6

Charcuterie Board 15

Kasus Caverna 6 • Fourme d'Ambert 5.5

Epoisses 5.5 • Comté 7 • Yr Afr 7

Cheese Plate 15

Bread & Butter 3.5

Padron peppers & togarashi 7 • Fried cod cheeks & sauce gribiche 11

Fried potato dumplings & black garlic mayo 8 • Sardines, ox heart tomato & sourdough 7.5

Taramasalata & crisps 8 • Rabbit & chicken rillettes & cornichons 9

•

Sweetcorn soup, crème fraîche, shallot & dill 10

Burrata, roasted peach, pickled celery & basil 12.5

Marinated courgette, pickled roscoff onion & spenwood cheese 12

Terrine maison, cornichons & Dijon mustard 12

Porchetta tonnata 12.5

Fennel pollen cured trout, pickled grapes, buttermilk dressing 13

•

Roasted aubergine & romero pepper, crispy chickpeas, labneh & ras-el-hanout 19

Cod, confit leeks, samphire, butter sauce 28

Venison haunch, carrot & anise purée, roasted celeriac, juniper jus 29

Steak frites & peppercorn sauce 24.5

## *Sides*

French fries 5

Butterhead salad 5

Buttered green beans 6.5

Please advise a staff member if you have any allergies or dietary requirements.

A discretionary 13.5% service charge will be added to your bill.

The 10 Cases, 16-18 Endell Street, London, WC2H 9BD