

# BLACKS CORNER



WINE FLIGHT BOARDS	BRITISH CHEESE PLATES			BRITISH CHARCUTERIE PLATES	
<p><i>Explore a curated selection of wines, perfectly paired to showcase different styles.</i></p> <p><b>THE RED ONE - 13.00</b> Moulin De Gassac, Nero D'avola Malbec</p> <p><b>THE WHITE ONE - 13.00</b> Moulin De Gassac Picpoul De Pinet Gruner Veltliner</p> <p><b>THE ROSÉ ONE - 14.00</b> Midi Rose Gran Cerdo Rosado Beck Pink</p>	<b>NORTHUMBERLAND OAK SMOKED</b> (v) with balsamic & hot peppers, oak smoked chilli crackers, oak aroma.		10.00	<b>DEVON DUCK BREAST &amp; ORANGE SALAD</b> with baby fennel, lambs lettuce, red onion, vingrette.	12.80
	<b>HARBOURNE BLUE</b> (v) (n) with blackberries, fig and sultana toast.		11.20	<b>SCOTTISH VENISON CROSTINI</b> with Ragstone Goats cheese, blackberries and berry compote.	10.70
	<b>COLSTON BASSETT &amp; PEAR SALAD</b> (n) with crushed walnuts & honey dressing.		10.20	<b>ISLINGTON SOPRESSATTA</b> with cornish yarg and pickled gherkins.	7.00
	<b>BARON BIGOD BRIE &amp; FIG RELISH</b> (n) with honey and crackers .		10.40	<b>SUFFOLK PASTRAMI CROSTINI</b> with Northumberland smoked cheese, sauerkraut, honey mustard.	9.30
	<b>CORNISH KERN &amp; OLIVE TAPENADE CROSTINI</b> with chives, rustic bread.		10.20	<b>FENNEL &amp; GARLIC SALAMI PANZANELLA</b> with rustic bread, garden tomatoes, shallots, olives, basil.	11.00
<p><b>WINE TOPPERS</b></p> <p>4.00 </p> <p><i>Enhance your wine experience with a Cheese or Charcuterie topper to accompany each sip.</i></p> <p>Choose From: </p> <p><b>BLUE CHEESE</b> <b>HARD CHEESE</b> <b>SOFT CHEESE</b> <b>CHARCUTERIE</b></p>	<b>SHARING</b>			<b>RACLETTE</b>	
	<b>BLACKS CORNER BOARD</b> Our signature board, 3 British Charcuterie Meats, 3 British Farmhouse Cheeses plus additions from the Deli. (n)		32	<p><i>Experience this Alpine tradition with a British twist. Made from Jersey cow's milk, Oglesheild is washed-rind cheese with a silky, melt-in-the-mouth texture. Heated to perfection and scraped over seasonal accompaniments.</i></p>	
	<b>BRITISH CHEESE BOARD</b> 3 British Farmhouse Cheeses plus additions from the Deli. (n)		21	<p><b>OGLESHEILD RACLETTE - 14</b> Oglesheild melted, with baby potatoes, croutons, pickles and additions from the Deli.</p>	
	<b>BRITISH CHARCUTERIE BOARD</b> 3 British Charcuterie Meats plus additions from the Deli. (n)		14	<p><b>CHARCUTERIE PLATE - 8</b> To selection of cured meats to accompany your Raclette.</p> 	
	<b>SNACKS</b>				
			<i>Gordal Olives - 4.60</i>	<i>Blue Cheese Olives - 5.60</i>	<i>Salt &amp; Pepper Cashews (n) - 3.90</i>
			<i>Goats Cheese Olives - 5.60</i>	<i>Smoked Almonds (n) - 3.90</i>	<i>Pork Scratchings (n) - 3.90</i>

(v) Vegetarian (n) May contain nuts  
Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our restaurant colleagues on every visit to our restaurant. All prices include VAT. A discretionary 10% service charge will be added to your bill.