

THE PRINT ROOM

CHARCUTERIE

Legend has it that hams were created when a pig one day fell into a gully with very salty water, and drowned. Shepherds found the pig and roasted it, discovering that the meat - particularly the hind leg - had a pleasant flavour. Later they discovered that when the hind leg was salted it lasted longer without losing its flavour, and the method was thereafter perfected. Today, ham constitutes one of the world's most exquisite products

£3 EACH OR ANY 4 FOR £10

Salaisons pyreneennes ventreche	Serrano ham
Saucisson sec	Bresola
Iberico chorizo	Hand carved Jamon Iberico pata negra ham £10 suppliment
Jesus salami	

WINE PAIRING

2008	Pinot Grigio <i>(White)</i>	125ml	Btl
	FRIULI, ITALY	£5.75	£25.95
2007	Chablis Domaine de Vauroux <i>(White)</i>		Half
	BURGUNDY		£18.50
2007	Malbec, Colome 'Amalaya' <i>(Red)</i>	125ml	Btl
	SALTA, ARG	£5.75	£25.50
2006	Chianti Classico, FRONTERUTOLI TUSCANY		Half £19.00

ANTI PASTI MENU

Traditional antipasto includes cured meats, olives, roasted garlic, pepperoncini, mushrooms, anchovies, artichoke hearts, various cheeses (such as provolone or mozzarella) and peperone (marinated small green bell peppers, not to be confused with pepperoni). The antipasto is usually topped off with olive oil.

£2.50 EACH OR 5 FOR £10

Accompaniments: A fine selection of oils, vinegars, chutneys and pickles available to compliment your choice

Semi dried tomatoes	Caper berries
Artichoke hearts	Cornichons
Wood fired red peppers	Balsamic onions
Bocconcini	Preserved lemons

CHEESE BOARD: £3 each or any 4 for £10

A selection of fine cheese from the British Isles and France.

PAIRING

Taylors Port	LBV	50ml	£4.50
Cardenal Cisneros	PEDRO XIMENEZ		£5.75