



## BITES

Nocellara olives	3	Harissa mixed nuts	3.5	Sourdough, olive oil	3.5
Pitted vinci olives	3.5	Smoked almonds	4	Focaccia, olive oil	4

## CHEESE

Brie de Melun, Ile de France	4
Cow's milk, unpasteurised	
St Maure de Touraine, France	4
Goat's milk, unpasteurised	
Perl Las, Wales	3.5
Cow's milk, blue cheese	
Aged Gouda, Netherlands	3.5
Cow's milk, unpasteurised	
Cheese Selection	14
Crostini, chutney, celery	

## CURED MEAT

Coppa Gran Riserva	4
Italy, pork, La Credenza	
Hot smoked pork belly	4.5
Trealy Farm, Wales	
Bresaola	4.5
Italy, beef, La Credenza	
Lamb Merguez	4.5
Trealy Farm, Wales	
Cured meat selection	16
pickles, balsamic onions, crostini	

## MEAT

Lamb and bulgur meatballs, tomato sauce, yogurt*	7/ 10
Lovison pure pork sausages, fresh corn polenta, rocket, red onion pickles	9.5
Handmade fettuccine with pork and fennel ragu *	9.5/ 16.5
Beef carpaccio, salsa verde, capezzana olive oil (gf)	10.5
Onolet steak, English asparagus, sun-dried tomato and walnut dressing (gf)	22

## FISH

Smoked salmon pate, homemade pickles, sourdough bread	7
Gower clams, nduja, turnip tops* (gf)	8.5/ 12.5
Mackerel, white beans, radish, brown shrimp (gf)	17.5

## VEGETABLES

Burrata, samphire and almond salad (gf)	9
Harissa butter beans, charred tenderstem broccoli, salted ricotta, nigella seeds (gf)	7
Fregola, season tomatoes, fresh peas and Androuet goat's curd*	8/ 15
Friggitelli peppers, sea salt (gf)	5
Heritage tomato, mint, red onion salad	4
Cornish spring greens, chard, chilli, capers	4
Sautéed rosemary jersey royal potatoes	4

\* CAN BE ORDERED AS SMALL OR BIGGER PLATES

Open 7 days a week.

We use nuts in the kitchen. Please tell us of any allergies or dietary intolerance. (gf) gluten free.

A discretionary 12.5% service charge will be added to your bill.

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