

CELLAR BAR MENU

Type: BAR FOOD

Social: @GOODFIREDPIZZA / @TTLIQUOR

When: AUTUMN / WINTER

Who: GOOD FIRED X TT

COBBLE LANE CURED CHARCUTERIE BOARD

Fennel & garlic salami (*pork leg and back*), Bresaola (*beef topside*), Coppa (*pork collar*), Soppressata (*pork leg and back*), served alongside a mix of pickles & freshly baked focaccia with sea salt, olive oil and rosemary.

£25.00 between four – £12.50 between two.

CHEESE SHARING BOARD

Taleggio (*semisoft washed rind mild Italian cheese*), Provolone (*smooth aged cow's milk cheese*), Alphaenaer (*fresh & creamy goat's cheese*), served alongside Pane Carasau (*very thin toasted Sardinian flatbread*), a mix of pickles, sun-dried tomatoes & Nocellara olives.

£25.00 between four – £12.50 between two.

VEGAN SHARING BOARD

Roasted red peppers, mushroom and thyme paté, stuffed vine leaves, sun-dried tomatoes, Nocellara olives, served alongside freshly baked focaccia with sea salt, olive oil and rosemary.

£20.00 between four – £10.00 between two.

BAR SNACKS

- Kabanos beer sticks - £2.50 each
- Nocellara olives - £3.50 per portion
- Roasted almonds - £3.50 per portion
- Freshly baked focaccia - £3.00 per portion

TATTON & THOMPSON

SHOREDITCH

T.T

LONDON E2

LIQUOR



Good Fired