



Click and Collect Phoned In Orders Menu

Tel: 01202 798502 E: shop@quaffandtipple.com

Orders before 2.00pm can be collected before 5.00pm – Orders after 2.00pm subject to ‘a conversation’ and order make up.

As a Guild of Fine Food member, our mission and ethos is to find source and then supply you our customer, with the very best produce from around the UK and parts of Europe. We feel good food served simply and honestly never fails. Fresh high quality food is our passion, and we only work with the best.

Cheese Ploughman’s

**Single/Double/Triple Cheese Ploughman’s:
£10.00 - £12.00 - £14.00**

A generous serving of the artisan cheese of your choice (talk to us about our stocks) with a fresh baby plum tomato and basil salad, sweet pickled beets, fresh apple, dates or figs (cheese dependant) and Cornichon. All served alongside our own rich spicy Apple & Onion Chutney, Crab Apple Jelly or Damson Cheese, with a side servicing of freshly made olive oil and balsamic dressing.

Served with a duo of fresh crusty breads with lashings of salted English farmhouse butter.

English Green Salad

£6.00 or x3 £15.00

A fresh green salad with fresh salad leaves, minted garden peas, avocado, cucumber, crumbled feta cheese and spring onion. Served with a fresh French vinaigrette, and a duo of fresh crusty breads with lashings of salted English farmhouse butter.

Ensalada Mixta Espaniol

£10.00 or x 2 £18.00

Salad leaves, a side salad of cherry tomatoes red onion and basil, soft boiled egg, sweetcorn, sweet white onion, olives, shaved carrot, grapes, anchovies, tuna, all dressed in olive oil and a touch of balsamic vinegar.

Please understand that everything is crafted from scratch, from very fresh ingredients. Please be patient!

Griddled Halloumi Salad £7.00 or x2 £12.00

Stunning organic West Sussex sheep Halloumi cheese, served on baby gem lettuce, with fresh beetroot, rocket salad, hazelnuts (or not), chives and olive oil.

Italian Caprese Salad £10.00 or x2 £15.00

A classic Italian salad of large sliced juicy ripe tomatoes and soft creamy mozzarella cheese, topped with Fresh pungent basil leaves, olive oil and seasoned with salt and pepper.

Quaff & Tipple House Sandwich £5.50 or x2 £11.00

A stunning sandwich made with Spanish Barra Gallega style white baguette stuffed with fresh goats/sheep curd, avocado, serrano ham, tomato, salad leaves, rocket, salt & pepper, and lashings of olive oil.

Quaff and Tipple Soup & Bread £3.95

A house soup in a take away cup – with white Barra Gallega bread or our dark rye bread – we can butter this as well.

South American 8x Bruschetta Plate £8.50

A delicious freshly made selection of 2x each Bruschetta with olive oil and a combination of:-

- Smoked salmon & goat/sheep cheese & capers & red onion
- Serrano ham & avocado
- Winchester cheddar/gouda cheese, tomato, red onion & basil
- Caramelised red onion and goat cheese

Charcuterie Tasting Plate x3, x6, x10 Meats £10.00 - £15.00 - £20.00

Serviced with fresh dark rye, and white baguette style breads, English Butter, Dates Figs & Walnuts, Apple Chutney.

- Spanish Chorizo Picante or Dulce
- Spanish Serrano Jamon
- Spanish Salsichon Cular (Salchichon sausage tends not to be very spicy, with a slightly creamy texture.)
- Spanish Lomo (Cured Tenderloin)
- Cornish Charcuterie selection - Cider & seaweed, Black olive salami, Pink peppercorn salami, Chilli & medium chorizo.

Artisan Cheeses A Stunning selection of the very best cheese is available.

£4.00 Each 3 for £11.00 5 for £15.00 8 for £20.00 10 for £23.00

Served with fresh dark rye or white baguette style country bread, English Butter, Fresh Apple, Apple Chutney and Grapes.

Albondigas (Meat Balls) 'de Alberto' £10.00 (x2) £18.00 (x4) £25.00 (x6) £30.00 (x8)

Spicy £11.00 (x2) £19.00 (x4) £26.00 (x6) £32.00 (x8)

A fresh warm flatbread wrap containing 4 small soft steak meatballs (with or without our spicy Chorizo) that have been 'soaked' in Alberto's own passata sauce overnight. Served with a watercress avocado and tomato salad, mustard and tomato sauce.

Spanish Paella

A stunning correct and fresh and 'properly' prepared paella, home cooked, soft succulent and as it should be with full ingredients herbs spices and lots of love!

Seafood £15.00 (x2) £25.00 (x4) £30.00 (x6)

Chicken £15.00 (x2) £25.00 (x4) £30.00 (x6)

Vegetarian £10.00 (x2) £20.00 (x4) £25.00 (x6)

Moroccan Lamb Tagine £16.00 (x2) £30.00 (x4) £45.00 (x6) £50.00 (x8)

A hand-made home cooked traditional Moroccan Tagine of lamb apricots herbs and El hanout Spices, served with cranberry & raisin couscous, dressed with coriander and roasted flaked almonds, with a side tomato salad.

Vegetarian Tagine £14.00 (x2) £20.00 (x4) £24.00 (x6) £28.00 (x8)

A hand-made home cooked Vegetarian Tagine of broad beans, peas, red onions, carrot, sweet red peppers and Herbs along with whole grained couscous and spices, served with a side tomato salad.

Beef Lasagne £18.00 (x4) £22.00 (x6) £28.00 (x8)

A stunning full on steak mince lasagne with our handmade sauces (yes we use red wine) and a Winchester cheese sauce on top, loaded with herbs and seasoning as it should be!

Other Pasta Dishes available at your specific request.....