

Quaff & Tipple



January 2021

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:

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.

Single Cheese Ploughman's:	£10.50
Double Cheese Ploughman's:	£13.50
Triple Cheese Ploughman's:	£15.00

Pâté Ploughmans:

Our Pâté comes from Guild of Fine Food Gold & 3* award winning producers and is simply awesome! A generous serving of the artisan 'Pâté of the Day' with a salad baby plum tomatoes and basil, cucumber, fresh apple, dates or figs (Pâté dependant) and Cornichon, all served alongside servings of our own rich spicy Apple and Onion Chutney and Crab Apple Jelly, with a side serving of freshly made French Dressing/Vinaigrette. Served with a duo of fresh crusty breads with lashings of English farmhouse butter.

- Please ask which Pate is current on.

Chicken Liver Pâté:	£12.50	Red Lentil & Red Pesto Pâté:	£12.50
Duck Liver Pâté:	£14.00	Fish Pâté:	£15.00

Ensalada Mixta Espaniol £12.50

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.

Griddled Halloumi Salad £10.50 or £6.50

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

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

Quaff & Tipple House Sandwich £6.50

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.

South American Bruschetta Plate £6.90 or £8.90

A delicious freshly made selection of 6x or 8x 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 Small Plates & Tapita to have with Beer/Cider/Mead/Lager:

CHARCUTERIE: £4.50 Each 3 for £10.00 5 for £15.00 10 for £25.00

Serviced with fresh dark rye, and white baguette style breads, English Butter, Cornichons, 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.

CHEESE £4.75 Each 3 for £12.50 5 for £16.00

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

Christmas Artisan Cheese Tasting plate.

Stilton Snifter £9.50

Glass of Late bottled Vintage 2015 Port, Colston stilton cheese, damson cheese, biscuits, figs, dates & Grapes.

Camembert Cuddle £9.50

Camembert du Normandie, glass of un-oaked chardonnay, white Spanish baguette, butter, chutney, grapes.

Delice Du Bourgogne (DDB) £10.00

Delice du Bourgogne cheese, with a glass of Sauvignon Blanc, plain oat crackers, grapes, figs, dates.

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Queen of Olives £4.00
Spanish Queen Olives, Bread, Extra Virgin Olive Oil, Organic Balsamic Vinegar.

Bread Butter and Oil Basket £4.00
Two Fresh Warmed Breads, English Butter, Olive Oil and Organic Balsamic Vinegar, Fresh Apple & Grapes.

Hot Specials: Please ask about what is available on a daily basis

Albondigas ‘de Alberto’ £7.00 - £7.30 Spicy
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.

Q&T Quiche Lorraine/Other £8.50
A freshly made Quiche Lorraine, with Mrs Lancashire cheese, unsmoked bacon, double cream, crème fresh, nutmeg small sweet tomato’s salt and pepper and lots of love, served with a small green side salad.

Fresh Home Made Soup £4.95
Our soup is fresh homemade and delicious! Served hot with crusty white baguette or our stunning rye bread, with butter.

Spanish Paella. Chicken - Vegetarian - Seafood £11.50 - £10.50 - £12.80
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!

Moroccan Lamb Tagine £14.00
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 £10.50
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.

Special Event Foodie (and Spirity Beery Evenings):

We will be hosting special food (vegetarian, pescaterian, vegan gluten free) events and evenings, as well as beer wine and spirit tasting evenings, and other interesting events such as storytelling, themed!



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