

# BATTERSEA BREWERY

## SNACKS & SMALL PLATES

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Selection of house pickles (vg)	2.5
Marinated olives (vg)	5
Smoked almonds (vg)	4
Sourdough bread & salted butter (v)	3
Beer sticks	1 each
Limpopo biltong	3

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### BRITISH CHARCUTERIE

Smoked pork salami <i>Fort William Scotland</i>	2/50g
Wild fennel & garlic salami <i>Moons green Kent</i>	3.5/50g
Seaweed & Cider salami <i>Cornwall</i>	3.5/50g
Hackney Culatello <i>Black hand London</i>	4.5/50g
Islington 'Nduja <i>Cobble lane London</i>	3/50g

### BRITISH CHEESE

Montgomery cheddar <i>Cows milk Somerset (v)</i>	4/wedge
Tunworth very British Camembert <i>Cows milk Hampshire</i>	2.5/wedge
Golden cross <i>Goats milk, Sussex (v)</i>	2/wedge
Blue Monday <i>Cows milk, Cotswolds (v)</i>	3/wedge

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### SHARING BOARD

Battersea brewery charcuterie board <i>Selection of our British charcuterie, pickles, olives &amp; sourdough</i>	18
Battersea Brewery cheese boards <i>Selection of our British cheeses, pickles, olives &amp; sourdough</i>	13

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### TOASTIES

Honey roast ham & cheddar	4.5
Salt beef, sauerkraut, swiss cheese	6
3 british cheese & onion	4
Tuna melt, spring onion	4.5
'Nudja & cheddar	5