

THE BLUE POSTS.

EST. 1739

BAR FOOD

Marinated Anchovies	4
Pickled anchovies, presented in a bespoke manga tin	
Toasted Spiced Nuts	4.5
Cashews, pecans & hazelnuts toasted with sugar, salt, coriander, cumin	
Nocellara del Belice olives, lime and Szechuan	4.5
Marinated in olive brine, lime & Szechuan pepper	
Campagne Sourdough, cultured butter	5
A traditional French country loaf from Boulangerie de Paris, Served warm with Ampersand Dairy cultured butter	
Chicken liver parfait, brioche	8
Chicken liver parfait dipped in clarified butter. Served toasted brioche	
Venison Sausage Roll	8.5
Homemade venison & juniper berry sausage roll served warm with a date & hoisin ketchup	
London cured meats	9
A selection of Cobbled Lane meats - Fennel & garlic salami, dry - cured coppa & spiced soppressa	
British seasonal cheeses, Japanese pickles	9
A selection of seasonal Neal's Yard Dairy cheeses, Served with in - house Japanese pickles	