

CHARCUTERIE

Carlo Pieri Finocchiona (Tuscany, Italy) £6

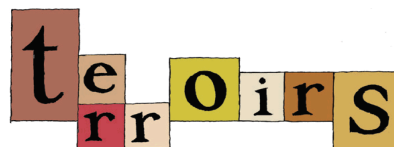
Saucisson "Noir de Bigorre" (Pyrénées, France) £7

Ventrèche "Noir de Bigorre" (Pyrénées, France) £10.50

Pork & Pistachio Terrine £7.50

Duck Rillettes £7

Selection of Charcuterie £12.50



CHEESE

Stilton (Nottinghamshire, England) £3.50

Saint Nectaire (Auvergne, France) £3.50

Laguiole (Aubrac, France) £3.50

Brie de Meaux (Ile-de-France, France) £3.50

Selection of 4 £13

Our cheese is kept, matured & supplied by Androuet in Spitalfields

SMALL PLATES

Maldon Oysters £12.50 for 6

Jerusalem Artichoke Soup £6.50 ~ Tortilla, Allioli £7 ~ **Clams, Ham, Garlic & Chilli £8.50**

Cantabrian Anchovies, Shallots & Unsalted Butter £9 ~ **Mussels, Cider, Bacon & Leeks £8.50**

Tuscan Chopped Raw Steak £8 ~ Bone Marrow, Pickled Walnuts £7.50

Duck Hearts, Puy Lentils & Red Wine £7.50 ~ **Snails & Pigs' Trotters on Toast £9** ~ Gem Salad £4

DESSERT

Crème Brulée £6 ~ Pannacotta, Blood Oranges £6

Rice Pudding, Rhubarb Compote £6 ~ **Bitter Chocolate Pot £5**

Bread & Butter £1.50 ~ Vivreau Filtered and Chilled Water Still/Sparkling £1.50 Litres.

A discretionary 12.5% Service Charge will be added to your bill.

Prices are inclusive of VAT at 20% Terroirs Wine Bar & Restaurant, 5 William IV Street, London WC2N 4DW. Tel: 0207 036 0660 www.terroirswinebar.com

PLATS DU JOUR

**Roast Skate, Brown Shrimps,
Cucumber, Lemon & Dill £16.50**

**Bavette aux Échalotes, Sauté
Potatoes & Chanterelles £17**

Duck Confit, Sprouts Paysanne £16.50

**Lamb Broth, Pearl Barley, Carrots &
Kale £16.50**

**Whole Roast Chicken "à la Bière",
Spätzel
£36 for 2 or More**

Please allow at least 45 Minutes.