



SNACKS

Giarraffa Olives **5** ~ Almonds **5** ~ Parsnip Hummus **4**
Bread & Butter **3**

CHARCUTERIES

Salame Felino **9**~ Coppa Trentina **10**
Pork & Pistachio Terrine **10**
Selection of Charcuterie **16** ~ Mixed Board **18**

CHEESES

Cashel Blue (Ireland) **5.25** ~ Morbier (France) **5.25**
Golden Cross (England) **5.25**
Selection of 3 **14.5**

SMALL PLATES

Carlingford ½ dozen oysters **19**
Squid, Cucumber & Fermented Pepper Sauce **12**
Raw Beef, Turnips & Horseradish **10**
Purple Sprouting Broccoli, Preserved Lemon & Carrot Butter **8**
Burrata, Pickled Grape, Grumolo & Toasted Hazelnuts **11**
Jerusalem Artichoke, Goats Curd & Leek **8**
Delica Pumpkin, Soup **6**
Leaf Salad **4**

LARGE PLATES

Braised Beef Shin, Pomme Puree **18**
Duck, Confit, Lentils Paysanne **18**
Halibut, Cavolo Nero, Winter Chanterelles & Chicken Butter Sauce **18**
Vacherin Du Mont d'Or, Ham, Pink fir Potatoes & Endive **36**

DESSERTS

Puff Pastry, Pear & Cream **8**
Chocolate Delice, Salt & Coffee **8**
Set Vanilla Cream, Quince, Parkin & Walnut **8**

*To access the full wine list, please scan this code to have it directly
on your phone.*



Please inform your waiter of any food allergies & Intolerances before ordering. Some of our egg and dairy products are unpasteurised.
Ingredient listing information available on request

A discretionary 12.5% Service Charge will be added to your bill. All prices are inclusive of VAT at 20%. Terroirs Wine Bar & Restaurant, 5
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