



LIGHT BITES

Cacao Mac & Cheese Bites **£8**

Our classic, oozing with melted mature Cheddar and mushrooms, served arancini-style: coated with panko and nibs. Cacao ketchup dip. (V)

Cacao-Creole Chicken Wings **£7**

Corn-fed, free-range. Nib chutney with cherry tomatoes, golden raisins and mustard seed. Warming cayenne pepper.

Cacao-Battered Spiced Calamari **£7**

Squid in a light cacao batter. Dash of mild cacao-chilli sauce. (SF)

Cacao-Brioche Beef Sliders **£12**

Hereford, grass-fed rump burger, smothered with aged Cheddar. Our chef's secret-recipe Rabot Estate sauce. Need we say more?

Cacao Pulled-Pork Nachos **£8.50**

Pulled pork, slow-cooked overnight in our cacao barbecue sauce. Cacao-pulp sour cream, nib guacamole and cacao-chilli salsa. Jalapeños and melted mature Cheddar.

Assiette of Cacao Bread **£6**

Borough sourdough, four dips: chocolate balsamic, cacao pesto, nib butter and nib and garlic butter. (V, N)

Cheese & Charcuterie **£18**

Market meats including spicy Chorizo, hand-sliced 40-feet from our door. Brie, Cheddar, Stilton. Garlic-baked sourdough sliced thin and drizzled with olive oil. Cacao-nib Chairman's Reserve Rum chutney. (A)

Chips **£4.50**

Chunky-cut. Cacao ketchup for dunking. (V)

Martini Olives **£3.50**

Mixed Nuts (N) **£3.50**

DIETARY INFORMATION

(V) Vegetarian, (VE) Vegan, (A) contains Alcohol, (SF) Shellfish, (N) Nuts. * Alcohol can be removed from some of our dishes.

ALLERGEN INFORMATION

For any dietary requirements please ask a member of staff. Ask a member of our team if you are avoiding wheat or gluten. If you have any additional questions or requirements please ask a member of our team.