



KILO WINE BAR

Sharing Boards

Our boards are priced per person, we are more than happy to make sharing boards for any number of people.

(V) Vegetarian (VE) Vegan (GFA) Gluten Free available

Allergens

We handle numerous allergens in our kitchen, and although we have separate designated food preparation areas we cannot guarantee that all our food will be completely free from allergens including tree nuts.

We also do not state every ingredient within each dish on our menu, so please let us know if you have an allergy before ordering so that we can provide you with guidance.

Served All day until 10pm

All our boards come with mixed leaves, tomatoes, olives dressed with balsamic glaze, along with chutney and a bread basket.

Cheese and meat board

A selection of cooked and cured meats and incredible local and continental cheeses, served with our accompaniments.

£19.50 pp

Cheese Board

A selection of 5 cheeses, selected by us to give you a great range of different tastes and textures, showcasing some of the best cheeses from the UK, France and Italy.

£19.95 pp

Meat Board

A selection of 5 meats, selected by us to give you a great range of different tastes and textures, showcasing some of the best meats from local suppliers and the continent.

£19.50 pp

Vegetarian Board

A selection of 3 English cheeses, chosen by us to give you a range of different tastes and textures. Hummus and olive tapenade, balsamic onions and cornichons. (V)

£18.50 pp

Vegan Board

Moroccan spiced falafel balls, hummus, olive tapenade, balsamic onions and cornichons. Served with our accompaniments. (VE) (GFA)

£18.50 pp

Extras – See nibbles section in all day menu or choose extra meats and cheeses from the list below to accompany your board.

Build your own

All items are priced individually. These can also be added (not swapped) to the boards above.

Cheeses 40g

Gorgonzola £3.50

The worlds oldest blue veined cheese, from The Lombardy region, characteristically creamy and tangy.

Ubriaco £3.50

A famous wine-washed cheese from Veneto, Italy. This firm cow's milk cheese is wonderfully aromatic, full of sweet fruity notes, and finishes with a lovely winery bite.

Taleggio £3.50

A Semi Soft, washed rind, smear ripened Italian cheese. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang.

Lancashire £3.50

Crumbly, creamy texture, Raw milk farmhouse Lancashire boasts a bright, full flavour finished off by a light, yoghurt tang.

Pecorino Stagionato DOP £4.50

Classic Italian hard cheese made from sheep's milk, this variety is smooth, with a nutty, salty flavour.

Fourme D'Ambert £3.50

A semi-hard French blue cheese made from unpasteurized cow's milk. It has a creamy texture, buttery notes and a spicy finish.

Brillat Savarin £3.50

A soft, triple-cream cheese made from cow's milk. It has a bloomy rind and a rich, creamy texture and slightly sour taste.

Vacourouse d'Argental £4

A smooth, creamy cheese made from cow's milk with delicate aromas from Lyin, France.

Comte Cyclamen £4.00

A hard cheese, with complex, aromatic cheese with flavours of brown butter, roasted nuts and caramel from Franche Comte, France.

Sparkenhoe Red Leicester £3.50

Complex and balanced, nutty and bellowy this is a farmhouse revival of a classic.

Sparkenhoe Blue £3.50

Savoury, balanced blue with a gentle finish.

Bosworth Field £3.50

A mould ripened semi soft cheese with a white crumbly centre.

Please note: we can't guarantee that our continental cheeses are vegetarian as they are made using traditional methods in the country of origin.

Meats 40g

Prosciutto Crudo £2.50

A dry smoked, uncooked ham, typical of the Emilia-Romagna region of Italy.

Prosciutto Cotto £2.50

A dry smoked, cooked ham, typical of the Emilia-Romagna region of Italy.

Milano Salami £2.50

An all round salami from milan, using finely minced pork with fat running through giving it it's characteristic white flecks.

Bresaola £4.50

Air Dried, salted beef from the lombardy region of Italy, it is lean and tender with an intense deep red colour.

Speck £2.50

A cured, lightly cured ham, similar to prosciutto crudo with a bolder, stronger flavour, from the dolomite mountains, with a strong German.Austrian influence in it's intense flavour.

Mortadella £2.50

A cured italian luncheon meat, mildly flavoured. This meat has pistachios running through it.

Salame Finocchiona £2.50

A traditional salame made with choice cuts of coarsely ground Italian pork, marbled with fat and seasoned with fragrant wild fennel seeds to give a wonderfully fragrant aroma and a sweet flavour.

Spianata Calabria £2.50

A smooth southern Italian salami, characteried by it's distinctive spicy taste.

Honey Roast Ham £3.50

Ham made locally, cooked in demerara sugar and honey to give it a characteristic caramelised flavour.
