



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.

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 until 10pm every day

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.

£18.50 pp

Cheese Board

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

£19 pp

Meat Board

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

£18.50 pp

Vegetarian Board

Sparkenhoe vintage Red Leicester and Bosworth Blue, Hummus and olive tapenade balsamic onions and cornichons. Served with crackers, focaccia and Welbeck Bakehouse sourdough.

£18.50 pp

(This is also available as a vegan option with falafel instead of cheese)

Vegan Board

£16.50

Moroccan spiced, falafel balls, Olive Tapenade, Balsamic Onions and Cornichons. Served with our accompaniments.

Build your own

All items are priced individually.

Cheeses 40g

Gorgonzola £4

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

Ubriaco £4

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 winey 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.

Fontina – £4

Made in the Aosta Valley this cheese is sweet and pungent with its characteristic bubbles throughout.

Pecorino Stagionato DOP £4.50

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

Blue des Basques £4

A blue cheese, similar to Roquefort from the French Pyrenees.

Delice d'Argental £4

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

Vacerousse d'Argental £4

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

Comte Cyclamen £4.50

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

Sparkenhoe Red Leicester £4

Complex and balanced, nutty and bellow! thi is a farmhouse revival of a classic.

Sparkenhoe Blue £4.50

Savoury, balanced blue with a gentle finish.

Bosworth Field £4.50

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 30g

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 its characteristic white flecks.

Bresaola £4

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.

Carved ham £3.50

A delicious local ham made from Leicestershire pigs with the classic flavour of cooked ham.

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.

Coppa £3.50

A traditional Italian salume, made from pork shoulder, it s dry cured and lightly seasoned, with a slightly bolder flavour than prosciutto.

Honey Roast Ham £3.50

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