



Our 'Select' Cheese Board, £6.50

We just love cheese and have regular tasting sessions just to select our favourites. This week our 'select' board features two cheeses from Award Winning Courtyard Dairy; Yorkshire Pecorino, a deliciously smooth sheeps cheese, aged for 30 days; and Cotes Blue, a rich and characterful blue, made with unpasteraised cows milk. Served with quince paste & Peters Yard Sourdough Biscuits. Vegetarian. Allergens: Lactose - cheese
Allergens: Gluten - soughdough biscuits

Charcuterie Platter for Two, £12.00

Marsh Pig in Lincolnshire make delicious deeply flavoured salami and cured meats from free range, rare breed pork. Our platter features their Fennel and their Red Wine & Black Pepper Salamis, as well as their Bresaola and Lomo. All served with a bowl of artisan bread, cornichons and sweet pearl onions.
Allergens: Gluten - bread

Bread Bowl, £2.50

'The Loaf' bread served with Netherend butter

Rosemary Olive Oil biscuits, £1.00

A Brindisa savoury spanish biscuit - great with cheese or just on it's own as a snack

Olives, £2.50

Spanish Gordal olives from Brindisa

Roasted Nuts, £2.50

Home roasted Madras cashews

FOOD STRAIGHT FROM THE BAR

Borani Banjan, £7

A homemade sumptuous bowl of aubergines, olive oil and tomatoes, this is an authentic Afghani dish lightly spiced with chilli and served with an optional yogurt and mint dressing with local artisan bread from 'The Loaf'.

Vegetarian. Vegan Option
Allergens: Gluten - bread; Lactose - yogurt

Tortilla Española, £4.50

A slice of pure indulgence with this authentic Moro Spanish Omelette. Homemade the traditional way using quality olive oil, eggs, onions and potatoes.

Vegetarian. Allergens: Dairy - eggs

Mushroom Pate, £4.50

Rich, buttery and succulent pieces of mushroom are combined with fresh and zingy coriander to create a vegetarian pâté to rival all others. Served with sourdough biscuits.

Vegetarian. Allergens: Gluten - biscuits
Lactose - pate

Pork Rilette, £5.50

Cornish Charcuterie's pork rilette with sloe gin is made from Norton Barton Farm Cornish Lop Pork; poached in duck fat, lightly seasoned and with a generous dash of sloe gin. Served with bread from 'The Loaf'.

Allergens: Gluten - bread. Lactose - butter

We cannot guarantee that we are a nut free environment. Please ask for allergen information.