



## Our 'Artisan' Cheese Board, £7.50

We just love cheese and have regular tasting sessions just to select our favourites. Each week we will choose a selection of cheeses from Award Winning Courtyard Dairy. Listed as one of the UK's top 15 cheese shops, the variety they offer is staggering. The young enthusiastic owners, Andy and Kathy Swinscoe, have selected only the absolute best cheeses from small farms. The cheeses are then given a magical touch of special maturing, learnt first-hand from working for the most famous cheese-mongers of France and England. Each cheese has been selected to be one that 'wows'.

See this weeks cheese notes at the bar. 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

## FOOD STRAIGHT FROM THE BAR

### Hot Dish of the Day, £7

Each week we'll be serving a home made hot dish. See the board for details. Served with a bowl of artisan bread from 'The Loaf'.

Allergens: Gluten - bread

### 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, £5.50

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 artisan bread from 'The Loaf'.

Vegetarian. Allergens: Gluten - biscuits. Lactose - pate

### Venison Pate, £5.50

The mountains of Andalusia in Spain are home to deer, wild boar, and other game, which have always formed an important part of their diet. This recipe uses Venison and is served with bread from 'The Loaf'.

Allergens: Gluten - bread. Lactose - butter

### Bread Bowl, £2.50

'The Loaf' bread served with Netherend butter

### Olives, £2.50

Spanish Gordal olives from Brindisa

### Roasted Nuts, £2.50

Home roasted Madras cashews

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