BRUNCH SERVED FROM 10AM - 1PM

	PRICE
SOURDOUGH TOAST (V) * Sorwood with Button and Jamon Honor	£2.95
Served with Butter and Jam or Honey CROISSANT (V)	£2.95
Served with Butter and Jam or Honey PAIN AU CHOCOLAT (V)	£2.95
PAIN AUX RAISINS (V)	£3.50
LOX CROISSANT Smoked Salmon, Cream Cheese, Capers & Red Onion	£4.95
CLASSIC CROISSANT	£4.95
Croissant with Ham and Cheese PICCOLO TOMATOES (V) *	£4.95
Piccolo Tomatoes, Semi Dried Tomatoes, Basil with Black Garlic Butter on Sourdough	
SMASHED AVO (V) * Smashed Avocado with Cherry Tomatoes,	£5.95
Chilli and Black Garlic Butter on Sourdough	
SMOKED SALMON Smoked Salmon with Chilli and Garlic Butter	£6.95
on Sourdough	

BREAKFAST DEAL - £4.95

Choose from a Croissant, Plain Sourdough Toast, Pain Au Chocolat or Pain Aux Rasin & a hot drink.

^{*} Vegan options available V - Vegetarian / VG - Vegan

LUNCH SERVED FROM 12PM

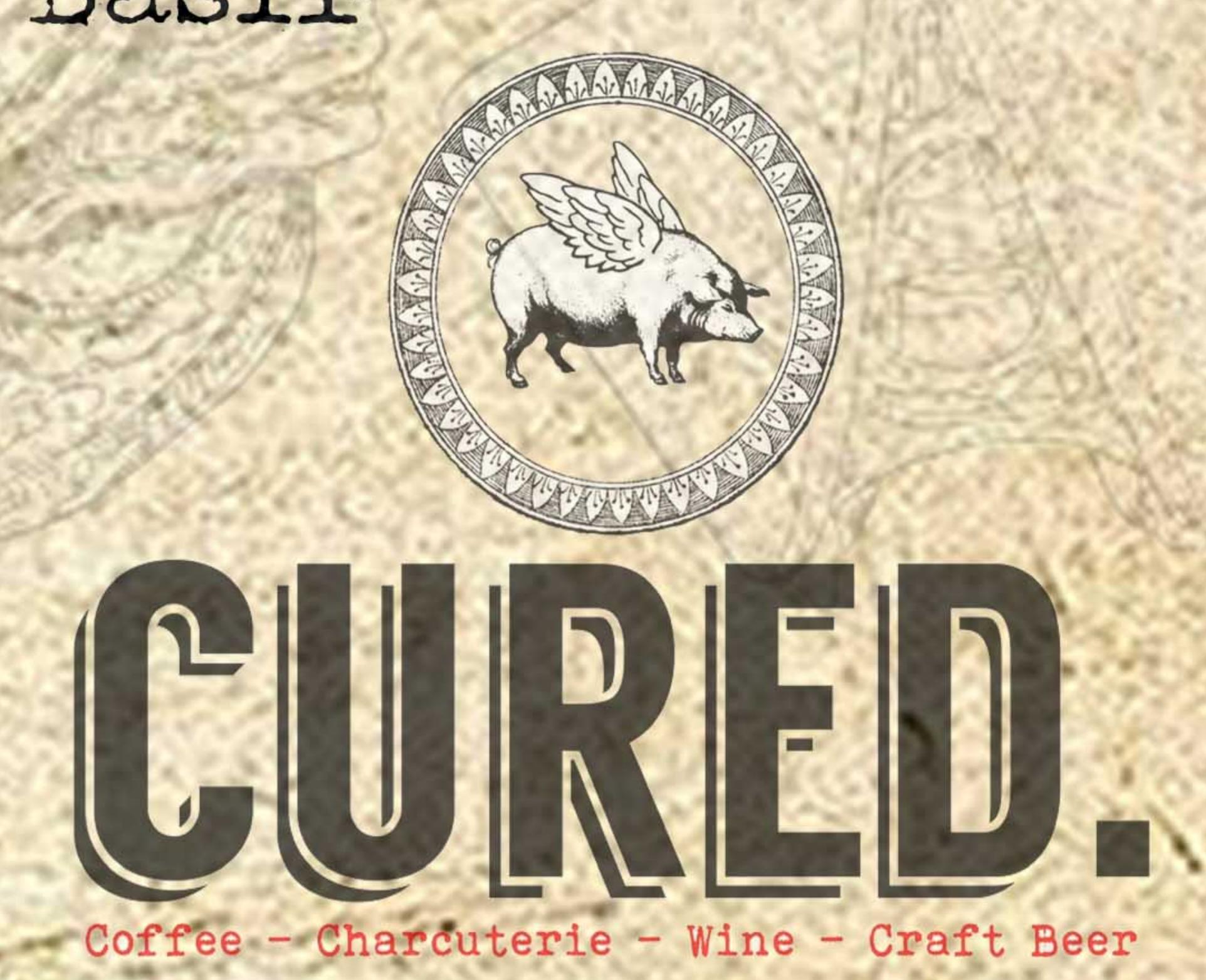
All Bagels & Ciabatta's are served with salad & crisps

BREAD OPTIONS:

Bagel - Ciabatta	PRICE
THE CLASSIC Cream Cheese (V)	£5.95
THE VEGGIE Red Pepper & Tomato Hummus, Cucumber & Rocket (vg)	£6.95
THE FRENCH Brie, Sundried Tomatoes & Rocket (v)	£7.95
THE ORIGINAL Pastrami, Pickles & Mustard Mayonnaise	£7.95
THE ITALIAN Prosciutto, Parmesan, Pesto, Tomato, Rocket & Basil	£7.95
THE LOX Smoked Salmon with Cream Cheese, Capers & Red Onion	£7.95
THE NEW YORKER Pastrami, Emmental Cheese, Pickles & Mustard Mayonnaise	£7.95
THE BIG SMOKE Pesto Smoked Chicken, Parmesan, Rocket, & Mayonnaise	£7.95
THE ENGLISH Ham, Cheddar, Wholegrain Mustard	£7.95
THE ULTIMATE Bresaola, Mozzarella, Parmesan, Pesto, Rocket & Basil	£8.95

GLUTEN FREE OPTIONS AVAILABLE

* While we cannot guarantee a 100% gluten free environment. The Gluten Free range are all certified as gluten free



LUNCH SERVED FROM 12PM

SALADS

All Salads are served with mixed leaves, sundried tomatoes, cucumber, onion and olive oil dressing

ITALIAN £9.50

Prosciutto, Parmesan, Pesto, Tomato & Basil

LOX £9.50

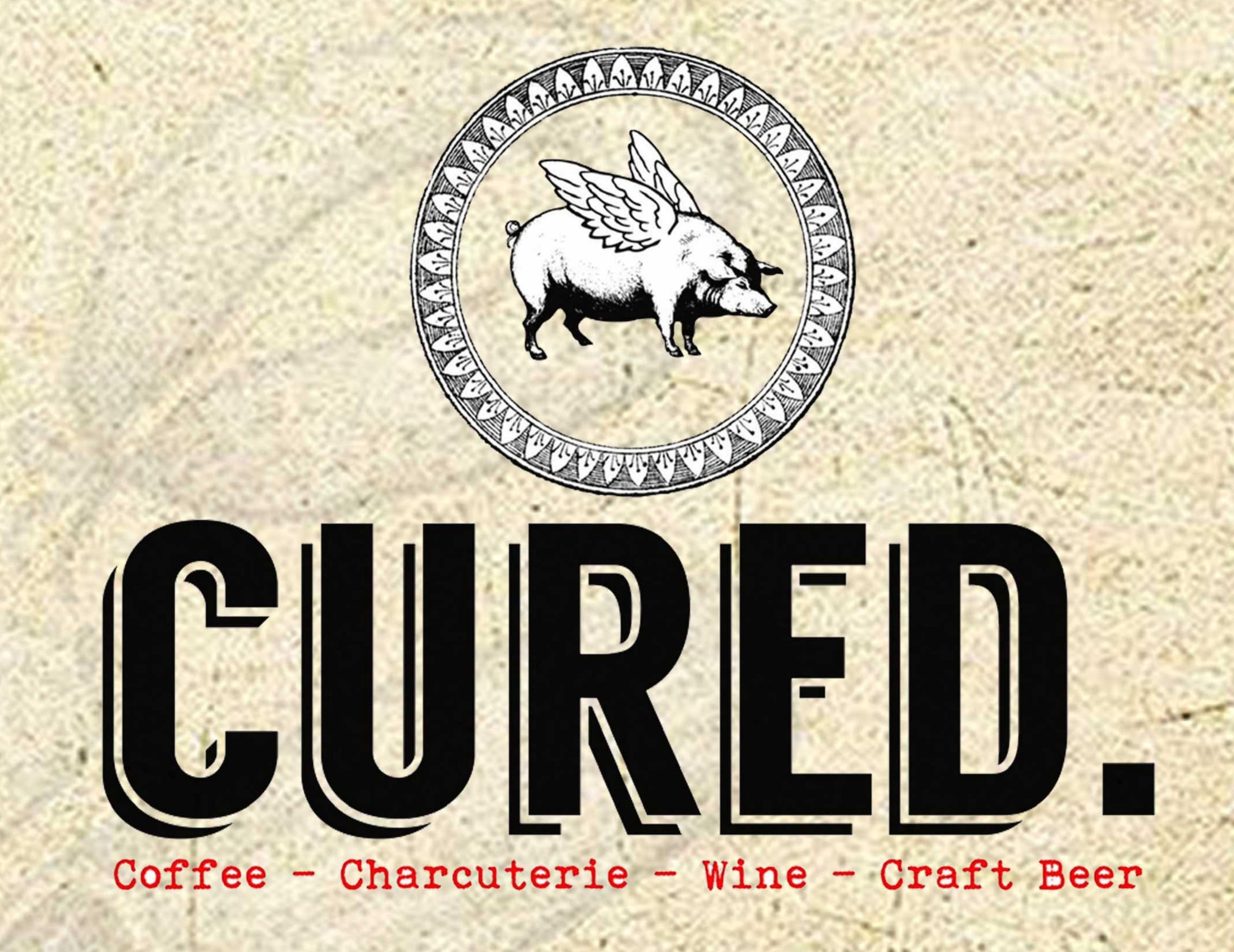
Smoked Salmon with Cream Cheese, Capers & Red Onion

NEW YORKER £9.50

Pastrami, Emmental Cheese, Pickles & Mustard Mayonnaise

ULTIMATE £10.50

Bresaola, Burrata, Parmesan, Pesto & Basil



CHARCUTERIE * SERVED ALL DAY

All boards are served with sun-dried tomatoes, grapes, stuffed peppers roasted red peppers, olives, rocket, ciabatta & dips

CHESE AND CURED MEAT BOARD £25.00

Serves 2 - 4 people depending how hungry you are!

Salame Emilia

Croxton Manor Cheddar Taleggio

Coppa

Croxton Manor Red

French Brie

Prosciutto

Long Clawson Stilton

CURED MEAT BOARD

£15.00

Salame Emilia

Coppa

Prosciutto

CHESE BUARD

Croxton Manor Cheddar
Croxton Manor Red
Long Clawson Stilton
Taleggio
French Brie

BAKED CAMEMBERT

Served with rosemary, garlic, chilli jam and two ciabattas

CIABATTA & DIPS - CHOOSE 3

Caramelised Onion Green Pesto Olive Oil & Balsamic Vinegar Red Pepper & Tomato Hummus Cream Cheese (VG available)

^{*} GF bread available

SUNDAY BOTTOMLESS CHARCUTERIE

- · Cocktail on arrival
 - · Charcuterie Board
 - Flowing Prosecco

COCKTAILS

Pornstar Martini

Espresso Martini

French Martini

Margarita (Classic or add Kiwi/Passionfruit)

CHESE AND CURED MEAT BOARD

All boards are served with sun-dried tomatoes, grapes, stuffed peppers roasted red peppers, olives, rocket, ciabatta & dips

Long Clawson Stilton

Salame Emilia Croxton Manor Cheddar Coppa Croxton Manor Red Prosciutto

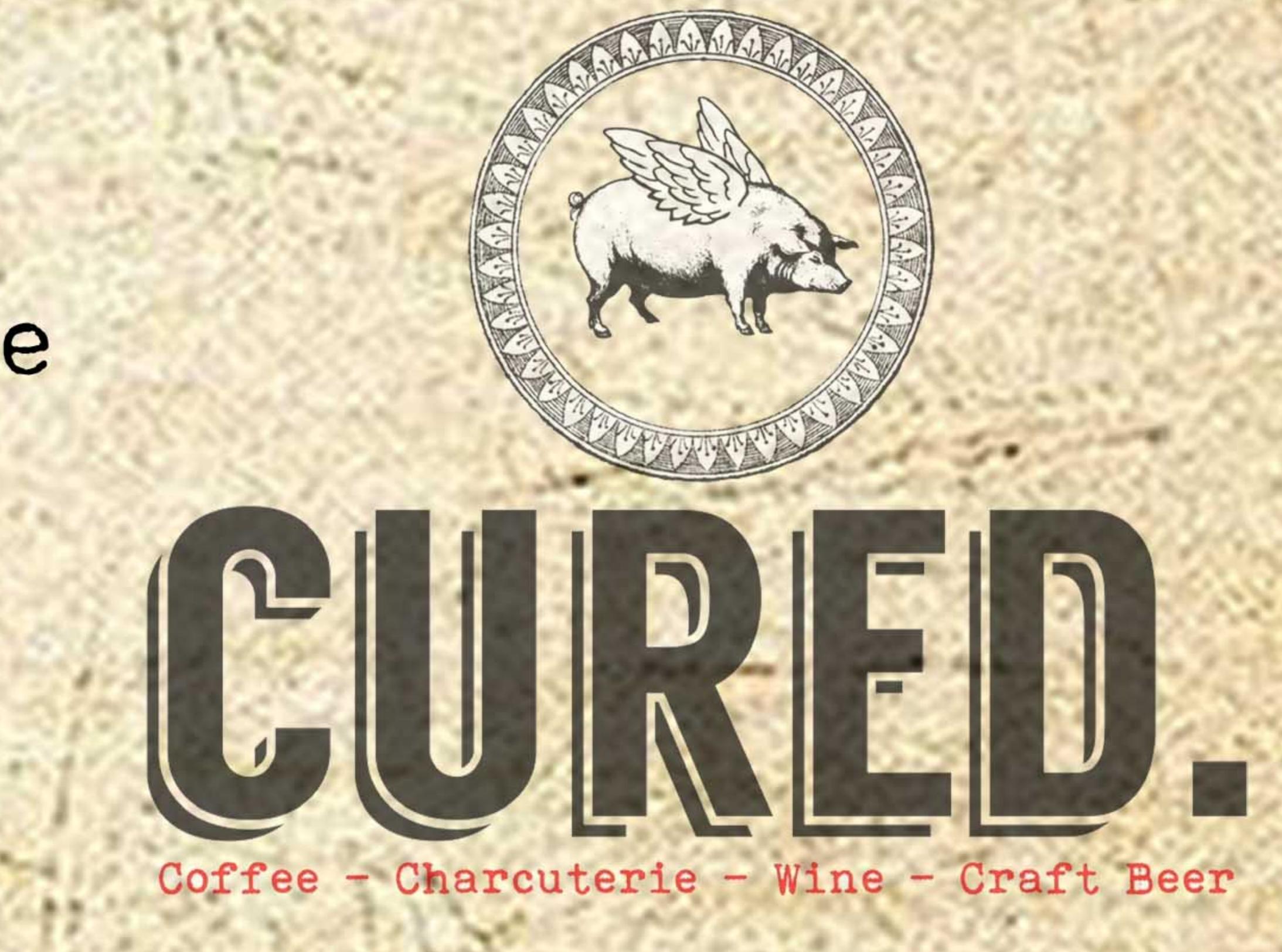
Taleggio French Brie

PROSECULO

Di Castello Extra Dry Prosecco DOC 10.5% (Italy)

- * GF bread available
- *Mocktails can be ordered at the same price
- * 90 Minute booking

CIRINKAWare



CURED CHEESE & MEAT DESCRIPTIONS

CROXTON MANOR CHEDDAR

Savoury with caramel notes.

CROXTON MANOR RED

With rich russet colour, slightly lemony flavour and grainy texture.

LONG CLAWSON STILTON

Blue cheese which has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

TALEGIO

A mildly-flavoured cows cheese from northern Italy with a soft texture and a fruity, creamy character.

FRENCH BRIE

Brie is a soft cheese with a mild edible rind, famously known as the "King of Cheese" in France.

SALAME EMILIA

Salame Emilia is a savory traditional salami made from carefully selected pork cuts and naturally seasoned with salt, pepper, herbs, and spices.

COPPA

Coppa is an Italian dried cured meat using pork loin from the back neck to the shoulder muscle. Typical from the Northern region of Italy.

PROSCIUTTO

Prosciutto is made from high-quality pork legs.

The meat is covered in salt and left to rest for a few weeks.