

FROM THE KITCHEN

LUNCH SERVED FROM 11AM

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

BREAD OPTIONS:

Bagel - Ciabatta

THE CLASSIC

Cream Cheese (V)

THE VEGGIE

Red Pepper & Tomato Hummus, Cucumber & Rocket (vg)

THE FRENCH

Brie, Sundried Tomatoes & Rocket (v)

THE ITALIAN

Prosciutto, Parmesan, Pesto, Tomato, Rocket & Basil

THE LOX

Smoked Salmon with Cream Cheese, Capers & Red Onion

THE NEW YORKER

Pastrami, Emmental Cheese, Pickles & Mustard Mayonnaise

THE BIG SMOKE

Pesto Smoked Chicken, Parmesan, Rocket, & Mayonnaise

THE ULTIMATE

Bresaola, Burrata, Parmesan, Pesto, Rocket & Basil

PRICE

£5.95

£6.95

£7.95

£7.95

£7.95

£7.95

£7.95

£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

FROM THE KITCHEN

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



CURED.

Coffee - Charcuterie - Wine - Craft Beer

FROM THE KITCHEN

CHARCUTERIE SERVED ALL DAY

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

CHEESE 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

CHEESE BOARD £15.00

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

CIABATTA & DIPS £5.00

Choose 3:
Caramelised onion
Green pesto
Olive Oil & balsamic Vinegar

* GF bread available

FROM THE KITCHEN

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.

TALEGGIO

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.