FROM THE KITCHEN

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LUNCH SERVED FROM 11AM

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

BREAD OPTIONS:

Bagel - Ciabatta	PRICE
THE CLASSIC	£5.95
Cream Cheese (V)	00.05
THE VEGGIE Red Pepper & Tomato Hummus, Cucumber & Rocket (vg))	£6.95
THE FRENCH	£7.95
Brie, Sundried Tomatoes & Rocket (v)	
THE ITALIAN	£7.95
Prosciutto, Parmesan, Pesto, Tomato, Rocket & Basil	
THE LOX	£7.95
Smoked Salmon with Cream Cheese, Capers & Red Onion	
THE NEW YORKER	C7.95
Pastrami, Emmental Cheese, Pickles & Mustard Mayonnaise	dir die
THE BIG SMOKE	£7.95
Pesto Smoked Chicken, Parmesan, Rocket, & Mayonnaise	- + O. C.
THE ULTIMATE	C8.95
Bresaola, Burrata, Parmesan, Pesto, Rocket & Basil	

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

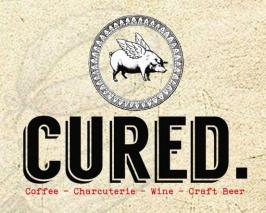
£9.50

Pastrami, Emmental Cheese, Pickles & Mustard Mayonnaise

ULTIMATE

£10.50

Bresaola, Burrata, Parmesan, Pesto & Basil



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 Croxton Manor Red

Taleggio

Prosciutto

Long Clawson Stilton

French Brie

CURED MEAT BOARD

£15.00

Salame Emilia

Coppa

Coppa

Prosciutto

CHEESE BOARD

£15.00

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

CIABATTA & DIPS

£5.00

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

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.

^{*} GF bread available