LUNCH SERVED FROM 11AM

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

	DIF	

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 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 ULTIMATE	£8.95

GLUTEN FREE OPTIONS AVAILABLE

Bresaola, Burrata, Parmesan, Pesto, Rocket & Basil

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

LUNCH SERVED FROM 12PM

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

Prosciutto, Parmesan, Pesto, Tomato & Basil

Smoked Salmon with Cream Cheese, Capers & Red Onion

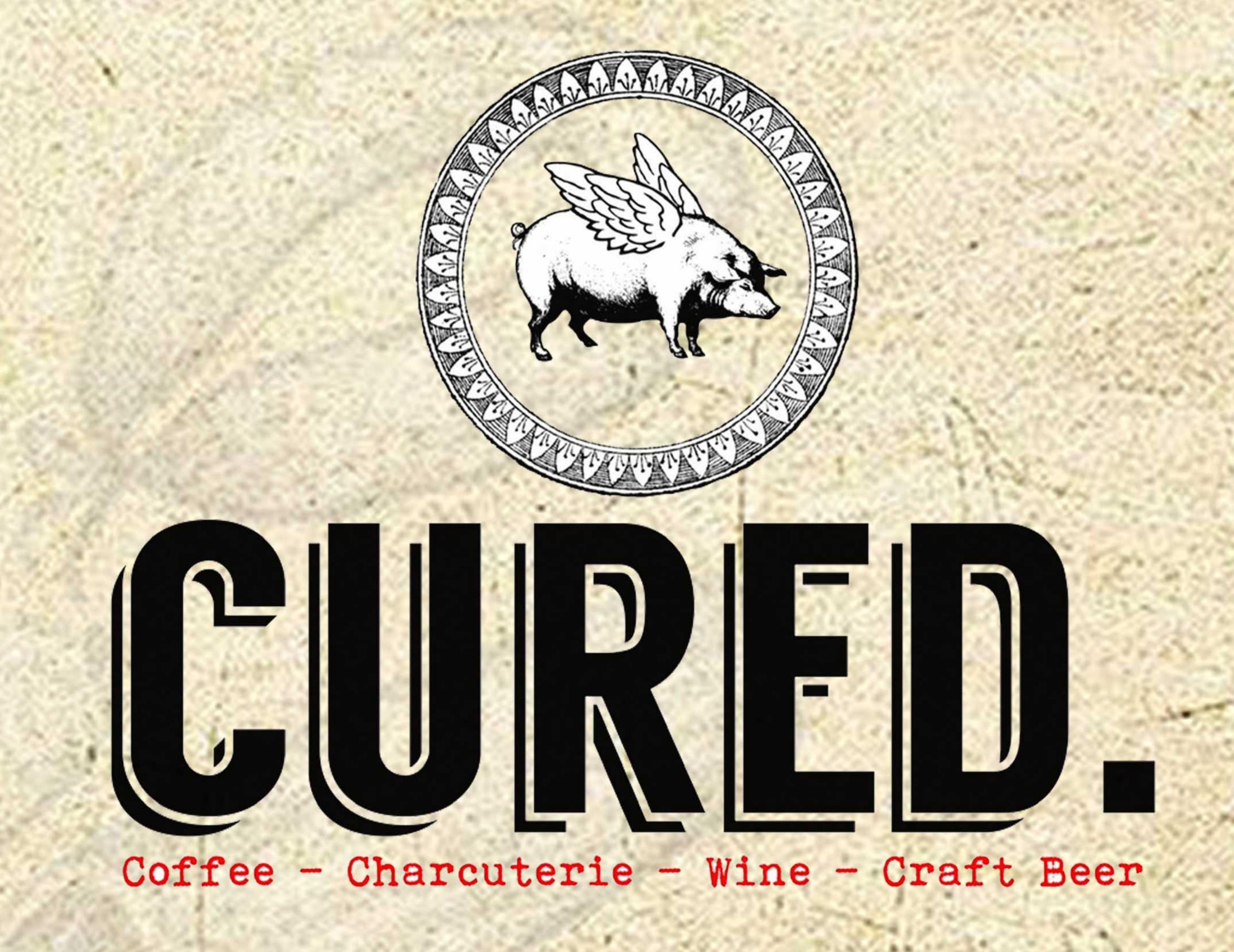
NEW YORKER

Pastrami, Emmental Cheese, Pickles & Mustard Mayonnaise

ULTIMATE

E10.50

Bresaola, Burrata, Parmesan, Pesto & Basil



CHARCUTERIE *SERVED ALL DAY

All boards are served with sun-dried tomatoes, 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

Coppa

Prosciutto

Croxton Manor Cheddar

Croxton Manor Red

Long Clawson Stilton

Taleggio

French Brie

CURED MEAT BOARD

Salame Emilia

Coppa

Prosciutto

£15.00

CHESE BUARD

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

CIABATTA & DIPS

Choose 3: Caramelised onion Green pesto Olive Oil & balsamic Vinegar ^{*} GF bread available

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.

LUNCH SERVED FROM 12PM

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

Prosciutto, Parmesan, Pesto, Tomato & Basil

Smoked Salmon with Cream Cheese, Capers & Red Onion

NEW YORKER

Pastrami, Emmental Cheese, Pickles & Mustard Mayonnaise

ULTIMATE

E10.50

Bresaola, Burrata, Parmesan, Pesto & Basil

