FROM THE KITCHEN

LUNCH SERVED FROM 12PM

SALADS

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

GOATS CHEESE £8.50

Beetroot and Rosemary Hummus, Goats Cheese, Cucumber with Rocket & Drizzled Honey (vg) (Vegan option available)

ITALIAN £10

Prosciutto, Parmesan, Pesto, Tomato & Basil

LOX £10

Smoked Salmon with Cream Cheese, Capers & Red Onion

BIG SMOKE £10

Pesto Smoked Chicken, Parmesan & Mayo

CURED.

Coffee - Charcuterie - Wine - Craft Beer

FROM THE KITCHEN

LUNCH SERVED FROM 11AM

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

BREAD OPTIONS: Bagel (Plain or Seeded) - Ciabatta	PRICE
CLASSIC Cream Cheese (V)	£6.00
GOATS CHEESE Beetroot and Rosemary Hummus, Goats Cheese, Cucumber with Rocket & Drizzled Honey (v) (Vegan option available)	£7.50
FRENCH Brie, Sundried Tomatoes & Rocket (v)	£8.00
ITALIAN Prosciutto, Parmesan, Pesto, Tomato, Rocket & Basil	£8.50
LOX Smoked Salmon with Cream Cheese, Capers, Red Onion	£8.50
BBQ PORK BBQ Pulled Pork, Red Onion & Red Cheddar	£8.50
NEW YORKER Pastrami, Swiss Cheese, Pickles & Mustard Mayonnaise	£8.50
THE BIG SMOKE Pesto Smoked Chicken, Parmesan, Rocket,& Mayonnaise	£8.50
ROAST BEEF Roast Beef, Caramelised Red Onion Chutney, Stilton & Rocket	£9.00
SPANISH Sliced Chorizo, Red Cheddar, Aioli, Jalepenos & Drizzled Hot Honey	£9.50

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

CHARCUTERIE SERVED ALL DAY

All boards are served with roasted red peppers, peashoots, ciabatta & dips*

CHEESE AND CURED MEAT BOARD £25.00

Serves 2 - 4 people depending how hungry you are!

Salame Emilia	Croxton Manor Cheddar	Parmesan
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
Croxton Manor Red
Long Clawson Stilton
Wensleydale with Cranberries
French Brie

CIABATTA & DIPS £5.00

Choose 3:
Spiced Pear Chutney
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.

PARMESAN
Known as the "King of Cheeses," Parmesan or Parmigiano Reggiano is an authentic, hard, granular Italian cheese

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.