# FROM THE KITCHEN

## **LUNCH SERVED FROM 11AM**

# BREAD OPTIONS: BAGEL / CIABATTA

Served with nachos & salad

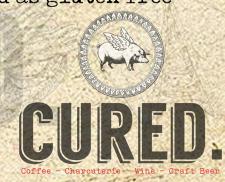
	PRICE
Cream cheese (vg)	£5.00
Hummus & sundried tomatoes (vg)	£5.50
Cream cheese, tomatoes & coriander (vg)	£5.50
Brie & sundried tomatoes (v)	£6.00
Salt beef with mustard & pickles	£7.00
Prosciutto, pesto, tomatoes & rocket	£7.00
Smoked Salmon with cream cheese & capers	£7.00

### **ADD ONS:**

MATURE CHEDDAR CHEESE £1.00 TOMATO 50P PROSCIUTTO £1.00 JALAPENOS 50P

### **GLUTEN FREE BAGELS 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 platters are served with ciabatta & dips

### CHEESE AND CURED MEAT BOARD £20.00

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**

£12.00

Salame Emilia

Coppa

Prosciutto

### **CHEESE BOARD**

£12.00

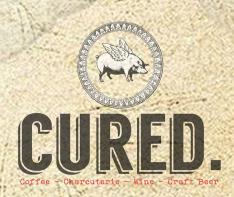
Croxton Manor Cheddar Croxton Manor Red Long Clawson Stilton Taleggio French Brie

### CIABATTA & DIPS

£5.00

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

\* 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.