

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



CURED.

Coffee - Charcuterie - Wine - Craft Beer

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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



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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 - Craft Beer

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.