

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

SMOKED BUFFALO £10

Smoked Chicken, Buffalo, Baby Gem Lettuce, Stilton, & Aioli



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 - Ciabatta | PRICE |
|--|-------|
| CLASSIC Cream Cheese (V) | £6.00 |
| GOATS CHEESE Beetroot and Rosemary Hummus, Goats Cheese, Cucumber with Rocket & Drizzled Honey (vg) (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 |
| ROAST BEEF Roast Beef, Caramelised Red Onion Chutney, Stilton & Rocket | £9.00 |
| SPANISH Sliced Chorizo, Red Cheddar, Aioli, Jalepenos & Drizzled Hot Honey | £9.00 |
| BRIE Brie, Grilled button mushrooms, Prosciutto, Rocket & Drizzled Truffle Oil | £9.50 |
| SMOKED BUFFALO Smoked Chicken, Buffalo, Baby Gem Lettuce, Stilton, & Aioli | £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.

LUNCH OFFER

LUNCH & A DRINK - £10

Offer on selected Bagel's / Ciabatta's and House Wine, House Lager, Soft Drinks and Hot Drinks

BAGEL / CIABATTA OPTIONS:

CLASSIC

Cream Cheese (V)

GOATS CHEESE

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

LOX

Smoked Salmon with Cream Cheese, Capers & Red Onion

NEW YORKER

Pastrami, Emmental Cheese, Pickles & Mustard Mayonnaise

DRINKS

HOUSE WINE

Choose from our House Red or House White

DRAUGHT

Choose either Inches or Amstel

SOFT DRINKS

Any pint soft drink of your choice

HOT DRINKS

Any Coffee or Tea

Offer available Monday - Friday - 11am - 4pm
T&C's apply - not in conjunction with other offers & discounts