

# FROM THE KITCHEN

## LUNCH SERVED 11AM - 5PM

|  | PRICE |
|--|-------|
| <b>SOURDOUGH TOAST (V) *</b><br>Served with Butter and Jam or Honey  | £3.95 |
| <b>CROISSANT (V)</b><br>Served with Butter and Jam or Honey  | £3.95 |
| <b>LOX CROISSANT</b><br>Smoked Salmon, Cream Cheese, Capers & Red Onion  | £5.95 |
| <b>CLASSIC CROISSANT</b><br>Croissant with Ham and Cheese  | £5.95 |
| <b>PICCOLO TOMATOES (V) *</b><br>Piccolo Tomatoes, Semi Dried Tomatoes, Basil<br>with Black Garlic Butter on Sourdough | £5.95 |
| <b>SMASHED AVO (V) *</b><br>Smashed Avocado with Cherry Tomatoes,<br>Chilli and Black Garlic Butter on Sourdough       | £6.95 |
| <b>SMOKED SALMON</b><br>Smoked Salmon with Chilli and Garlic Butter<br>on Sourdough                                    | £7.95 |

\* Vegan options available  
V - Vegetarian / VG - Vegan

# FROM THE KITCHEN

## BAGELS & CIABATTA'S

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

Choose between a Bagel or a Ciabatta

|  | PRICE |
|--|-------|
| <b>THE CLASSIC</b><br>Cream Cheese (V)   | £5.95 |
| <b>THE VEGGIE</b><br>Red Pepper & Tomato Hummus, Cucumber & Rocket (vg)          | £6.95 |
| <b>THE FRENCH</b><br>Brie, Sundried Tomatoes & Rocket (v)                        | £8.95 |
| <b>THE ORIGINAL</b><br>Pastrami, Pickles & Mustard Mayonnaise                    | £8.95 |
| <b>THE ITALIAN</b><br>Prosciutto, Parmesan, Pesto, Tomato, Rocket & Basil        | £8.95 |
| <b>THE LOX</b><br>Smoked Salmon with Cream Cheese, Capers & Red Onion            | £8.95 |
| <b>THE NEW YORKER</b><br>Pastrami, Emmental Cheese, Pickles & Mustard Mayonnaise | £8.95 |
| <b>THE BIG SMOKE</b><br>Pesto Smoked Chicken, Parmesan, Rocket, & Mayonnaise     | £8.95 |
| <b>THE ENGLISH</b><br>Ham, Cheddar, Wholegrain Mustard                           | £8.95 |
| <b>THE ULTIMATE</b><br>Bresaola, Mozzarella, Parmesan, Pesto, Rocket & Basil     | £9.95 |

### GLUTEN FREE OPTIONS AVAILABLE

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



**CURED.**  
Cured - Charcuterie - Wine - Craft Beer

# FROM THE KITCHEN

## SALADS

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

**ITALIAN** £9.50

Prosciutto, Parmesan, Pesto, Tomato & Basil

**LOX** £9.50

Smoked Salmon with Cream Cheese, Capers & Red Onion

**NEW YORKER** £9.50

Pastrami, Emmental Cheese, Pickles & Mustard Mayonnaise

**BIG SMOKE** £9.50

Smoked Chicken, Avocado, Parmesan & Mayo

**ULTIMATE** £10.50

Bresaola, Mozzarella, Parmesan, Pesto & Basil



# CURED.

Coffee - Charcuterie - Wine - Craft Beer

# FROM THE KITCHEN

## CHARCUTERIE

All boards are served with sun-dried tomatoes, grapes, stuffed peppers roasted red peppers, olives, rocket, ciabatta & dips

### CHEESE AND CURED MEAT BOARD £25.00

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 £15.00

Salame Emilia  
Coppa  
Prosciutto

### CHEESE BOARD £15.00

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

### BAKED CAMEMBERT £15.00

Served with rosemary, garlic, chilli jam and two ciabattas

### CIABATTA & DIPS - CHOOSE 3 £5.00

Caramelised Onion  
Green Pesto  
Olive Oil & Balsamic Vinegar  
Red Pepper & Tomato Hummus  
Cream Cheese (VG available)

\* 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.