

# FROM THE KITCHEN

## LUNCH SERVED FROM 11AM

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

BREAD OPTIONS: Bagel - Ciabatta	PRICE
<b>CLASSIC</b> Cream Cheese (V)	£6.00
<b>GOATS CHEESE</b> Beetroot and Rosemary Hummus, Goats Cheese, Cucumber with Rocket & Drizzled Honey (vg) (Vegan option available)	£7.50
<b>3 CHEESE MELT</b> Wendsleydale with Cranberry, Black Bomber Cheddar, Red Cheddar & Rocket	£8.00
<b>ITALIAN</b> Prosciutto, Parmesan, Pesto, Tomato, Rocket & Basil	£8.50
<b>LOX</b> Smoked Salmon with Cream Cheese, Capers, Red Onion	£8.50
<b>TURKEY</b> Turkey, Black Bomber Cheddar, Cranberry Sauce & Rocket	£8.50
<b>NEW YORKER</b> Pastrami, Swiss Cheese, Pickles & Mustard Mayonnaise	£8.50
<b>ROAST BEEF</b> Roast Beef, Stilton, Pear Chutney, Rocket & Drizzled Honey	£9.00
<b>SPANISH</b> Sliced Chorizo, Red Cheddar, Aioli, Jalepenos & Drizzled Hot Honey	£9.00
<b>BRIE</b> Brie, Grilled button mushrooms, Prosciutto, Rocket & Drizzled Truffle Oil	£9.50
<b>SMOKED BUFFALO</b> 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

## LUNCH SERVED FROM 12PM

## SALADS

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

<b>GOATS CHEESE</b> Beetroot and Rosemary Hummus, Goats Cheese, Cucumber with Rocket & Drizzled Honey (vg) (Vegan option available)	£8.50
<b>ITALIAN</b> Prosciutto, Parmesan, Pesto, Tomato & Basil	£10
<b>LOX</b> Smoked Salmon with Cream Cheese, Capers & Red Onion	£10
<b>SMOKED BUFFALO</b> Smoked Chicken, Buffalo, Baby Gem Lettuce, Stilton, & Aioli	£10



# CURED.

Coffee - Charcuterie - Wine - Craft Beer



# 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	Wensleydale
Coppa	Croxton Manor Red	with Cranberries
Prosciutto	Long Clawson Stilton	French Brie

### CURED MEAT BOARD £15.00

Salame Emilia  
Coppa  
Prosciutto

### CHEESE BOARD £15.00

Croxton Manor Cheddar  
Croxtan 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.

**WENSLEYDALE WITH CRANBERRIES**  
A creamy, crumbly cheese with a mild, slightly sweet and tangy flavor from sweetened cranberries speckled throughout.

**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.