

FARRANDS.

Served all day & night:

Crisps (GF, V, VG) £2.00
Flavours: Sea Salt, Jalapeño & Dill or Chorizo.

Nocellara Olives (VG, GF) £3.50
Extra large Nocellara de Belice Olives.

Balsamic Onions (VG, GF) £3.50
Sweet Italian Borettane Onions in balsamic vinegar.

Cornichons (VG, GF) £3.50
Crisp & tart baby gherkins infused with fragrant bay leaves and floral coriander seeds.

Served until 10pm:

Bread & Oils (VG) £7.50
Toasted sourdough bread served with olive oil, balsamic vinegar & juicy grapes.

Truffle Honey Camembert (V) £15.00
Whole baked Camembert drizzled with truffle honey, served with toasted sourdough bread, juicy grapes & red onion chutney.

Charcuterie Board £15.00
Selected premium sliced meats served with toasted sourdough bread, juicy grapes, red onion chutney, olive oil & balsamic vinegar.

Cheese Board (V) £15.00
Three Yorkshire artisanal cheeses served with toasted sourdough bread, juicy grapes, red onion chutney, olive oil & balsamic vinegar.

Sharing Platter (Serves 2-4) £32.00
A choice of two Yorkshire artisanal cheeses & selected sliced meats, olives, cornichons, toasted sourdough bread, juicy grapes, olive oil & balsamic, red onion chutney.

+ Duke of Wellington Blue / Smoked Cheddar / Flatcapper Brie £3.50 each

Gluten Free bread available

GF – Gluten Free, V – Vegetarian, VG – Vegan

Please inform a member of the team if you have an allergy or dietary requirements so this can be accommodated when placing your order.