

Food

SERVED ALL DAY & NIGHT

Crisps (GF, V, VG) <i>Flavours: Sea Salt, Jalapeño & Dill or Chorizo.</i>	£2.00
Nocellara Olives (GF, VG) <i>Extra large Nocellara de Belice Olives.</i>	£3.50
Balsamic Onions (GF, VG) <i>Sweet Italian Borettane Onions in balsamic vinegar.</i>	£3.50
Cornichons (GF, VG) <i>Crisp & tart baby gherkins infused with fragrant bay leaves and floral coriander seeds.</i>	£3.50

SERVED UNTIL 10PM

Bread & Oils (VG, GFO) <i>Sourdough bread served with olive oil, balsamic vinegar & juicy grapes.</i>	£7.50
Truffle Honey Camembert (V, GFO) <i>Whole baked Camembert drizzled with truffle honey, served with sourdough bread, juicy grapes & red onion chutney.</i>	£15.00
Charcuterie Board (GFO) <i>Selected premium sliced meats served with sourdough bread, juicy grapes, fig, cornichons, olive oil & balsamic vinegar.</i>	£15.00
Cheese Board (V, GFO) <i>Three Yorkshire artisanal cheeses served with sourdough bread, crackers, juicy grapes, fig, red onion chutney, olive oil & balsamic vinegar.</i>	£15.00
Sharing Board (Serves 2-4) (GFO) <i>A choice of two Yorkshire artisanal cheeses & selected sliced meats, olives, cornichons, sourdough bread, crackers, juicy grapes, olive oil & balsamic, red onion chutney.</i>	£32.00
+ Duke of Wellington Blue / Smoked Cheddar / Flatcapper Brie	£3.50 each

Gluten free bread available

GFO – Gluten Free Option, **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.