

WEEKEND DAYTIME FOOD MENU

Served from 10am until 5pm. Please order at the till. Please be aware not all dishes may arrive at the same time.

ARTISAN TOASTIES *served on seeded farmhouse*

GOATS CHEESE & CHILLI JAM	5.50
CHORIZO, BRIE & RED PEPPER/TOMATO CHUTNEY	6.00
HALLOUMI, ROSE HARISSA & HONEY	6.00

add free-range egg to any toastie for +1.50

ONE PAN EGGS free range eggs stirred with peppers, semi-dried cherry tomatoes, chorizo and a touch of chipotle sauce, served with sourdough **7.75** (last serve @3pm)

AVO ON TOAST toasted sourdough with hummus, avocado, feta, semi-dried cherry tomatoes and chilli flakes **5.50** (vegan option available **4.50**) – add fried duck egg **+1.50** (last serve @3pm)

PEANUT BUTTER TOAST toasted sourdough with peanut butter, sliced banana, Agave syrup and Omega seeds **3.95** (last serve @3pm)

CHARCUTERIE

18.45 for double board and **9.45** for single board (extra cheese/meat item **3.00**)

Forager fennel-infused salami, chorizo, coppa and prosciutto, served with chutney, cornichons & artichokes, with a side of sourdough and oil/balsamic

Feast of Cheese West Country Brie(V), Fourmet d'Ambert blue, Barbers 1833 Cheddar(V), Oakwood smoked(V) and Loire goats' cheese(V), served with chutney, red grapes, walnuts, water biscuits and oatcakes.

Rustic mixed house selection including chorizo, prosciutto, coppa, West Country Brie(V), Fourmet d'Ambert blue, Barbers 1833 Cheddar(V), served with chutney, caperberries, walnuts, water biscuits and a side of sourdough and oil/balsamic

SNACKS

Mixed Olives	3.75	Prezels	2.15
Smoked Almonds	4.50	Sweet & Spicy Nuts	3.50
Snacking Salami	2.95	Sourdough, E.V. Olive Oil & Balsamic	2.95

Please inform us of any allergies before ordering. Some of our dairy products are unpasteurised. Please ask a member of staff for details