

WEEKEND EVENING FOOD MENU

Served from 5pm with last order for food at 10pm. Please be aware not all dishes may arrive at the same time.

FLATBREADS 7.45

All our flatbreads are made to order using dough from Bare Bread, topped with our in-house tomato sauce (N/A) using only the finest fresh ingredients, all served with a side of salad.*

- Chorizo, grilled pepper & west-country Brie.
- Salami, caramelised onion, grated mozzarella with garlic & chilli flakes (*).
- Goat's cheese, Greek olives, Prosciutto & balsamic glaze.
- Fourmet d'Ambert blue cheese, salami & semi-dried cherry toms.

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

Pretzels	2.15
Harissa Nuts	3.50
Mixed olives	3.75
Smoked almonds	4.50
Snacking Salami	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