

# GRAZING PLATTERS

*Each Grazing Platter serves 10 guests and is suitable for various occasions, from intimate gatherings to larger events.  
This is a sample menu and will be subject to change due to seasonality.*

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## CHARCUTERIE BOARD

Jamon Serrano

Napoli Salami

Mortadella

Served with pickles and an assortment of artisan petit pans

**£65**

## CHEESE BOARD

Somerset Brie

Truckles Cheddar

Long Clawson Blue Silton

Served with membrillo quince, spiced, grapes and an assortment of artisan petit pans and crackers

**£85**

## BREAD AND DIPS BOARD

Selection of Artisan Breads

Dips (Hummus, Tatziki)

Olives

Sun bliss Tomatoes

**£35**

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## ALLERGENS

(\*) NO GLUTEN CONTAINING INGREDIENTS (V) VEGETARIAN (PB) PLANT BASED

*Please inform a member of our team of any allergies or dietary requirements.  
We run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free from unintentional allergens, namely sesame, soya, crustaceans and fish due to cross contamination. We are a cashless venue*

