DELI BOARD

12.50

Select four items from any of the categories below, all served with sourdough bread. *Add an extra item for* 3.25

Homemade Favourites

Houmous with blackened tomato salsa DF VG

Nocellara olives with a citrus and chilli marinade DF VG

Raw vegetable and herb couscous DF VG

Beetroot and feta dip with crudités V

Cheese

Long Clawson Stilton V

Shorrocks 2 year aged Lancashire V

Berkswell hard ewes' milk cheese

Camembert stuffed with mushrooms and truffle oil v

From The Rotisserie

Red and yellow peppers DF VG

Roast chicken in coronation sauce

Hand-carved honey mustard glazed ham DF

Handmade roast pork and black pudding sausage roll

Hot Pots

Smoky beans and lamb meatballs

Roast chorizo with tomato, shallots, rosemary and red wine V

Blue cheese fondue with pulled rotisserie chicken and fig chutney

Piri Piri glazed chicken wings DF

Salads

Apple, celery, candied walnut and blue cheese, with honey cider mustard dressing V

Grilled broccoli, peas, radish, fresh mint and goat's cheese v

Chickpeas, bulgur wheat, shaved fennel, apricot, pomegranate and toasted almond flakes v

Red and white quinoa, crumbled feta and watercress with avocado, lime and coriander dressing v

V = vegetarian DF = dairy free VG = vegan

If you have any special dietary requirements, please request our allergen information. A non gluten menu is also available on request.

NIBBLES

Farmhouse Loaf and Chicken Gravy

4.50

made to share, our gravy is freshly made in-house from the rotisserie chicken DF

Nocellara Olives

3.50

with a citrus and chilli marmalade DF VG

Baked Kale and Sesame Seed Crisps

2.75

dusted with ras el hanout spices DF VG

Whitebait

4.50

dusted with cayenne salt and served with cucumber and mint yoghurt

Cumberland Chipolatas

4.50

with homemade honey and cider mustard DF

Pork Crackling

4.50

fresh chilli and spring onion, served with our homemade apple and fig ketchup ${\tt DF}$



