

Grazing Boards

CHEESE BOARD (V)

Three English Cheeses, A Slice Of Cheese & Onion Quiche, A Selection Of Crackers,
Home Baked Olive & Herb Bread, Truffle Butter, Celery, Pickles, Seasonal Fruits,
Honey Glazed Fig, Sun Blushed Tomatoes, Mixed Nuts, Chutney

Best served with Catena Vista Flores Malbec, Argentina 13.5%
Dominated by dark red fruit aromas with delicate notes of mocha, lavender, damsons,
plums and sweet spices. A rich, full mouthfeel with hints of leather.

175ml £12.60 | 250ml £15.50 | Bottle £47.00

CHARCUTERIE BOARD

Three Cured Meats, A Slice Of Pork Pie, A Scotched Quails Egg, Salt & Pepper Crackling,
Home Baked White Bread, Garlic & Herb Butter, Seasonal Fruits,
Chutney, Mixed Nuts, Pickled Onions

Best served with Zensa Primitivo, Puglia, Italy 13.5% (Ve) (O)
A full-bodied, big ruby red from the South of Italy. Bold, very dark,
very juicy and intense with notes of cherries, and toasted almonds.

175ml £9.50 | 250ml £12.60 | Bottle £36.00

SEAFOOD BOARD (NF)

Staithe's Of Norfolk Smoked Salmon, Sardines With Tabasco, Smoked Mackerel Pâté, King Prawns,
Home Baked Beetroot Bread & Juniper Butter, Pickled Baby Beetroot,
Black Pepper & Lemon Cream Cheese, Seasonal Fruits, Sun Blushed Tomatoes, Pitted Olives

Best served with Jackson Estate Sauvignon Blanc, Marlborough, NZ 12.5% (Ve)
Zesty, citrus and ripe white stone fruit flavours complement classic grassy notes and a beautifully lingering finish.

175ml £12.60 | 250ml £15.50 | Bottle £47.00

£25 per grazing board

Upgrade with Soup of The Day For an additional £5.00

PUDDING

Double Chocolate Brownie & Salted Caramel Ice Cream £7.00
Baked Vanilla Cheesecake, Mixed Berry Compote £7.00
Raspberry & Almond Tart, Vanilla Ice cream £7.00

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.
GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan
A Discretionary Gratuity Charge of 12.5% is Added to the Bill