



# GRAZING BOARDS

## CHEESE BOARD (V)

Three English Cheeses Locally Sourced from Victoria's Cheese in Ely. A Selection of Crackers, Home-Baked Bread, Salted Butter, Celery, 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 £16.50 | Bottle £48.00

## CHARCUTERIE BOARD

Three Cured Meats Locally Sourced from Burton's & Sons, Homemade Sausage Roll, Home Baked Bread, Salted Butter, Homemade Hummus, Celery, Sliced Gherkins

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

£25 per Grazing Board

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