

ARTISAN CHEESE PLANK

A choice of 16 farmhouse British and European cheeses. All served with olive bread, sourdough wafers, farmhouse unsalted butter, chutney, pickle, caper berries and sunblush baby tomatoes.

Any 1 cheese £3.75, 3 cheese £10.95, 5 cheese £14.95, 7 cheese £18.95

ARTISAN MEAT PLANK

All meats are British farmhouse produced. Comprises lamb merguez, beech smoked ham, air dried beef, game salami, cured pork kassler, fennel salami and spicy chorizo.

As a sharing board - £19.95 For one person - £10.00

Add one cheese to any meat board for £2.00

CHEESE SELECTION

• **Alchester Sloe La Cave (V)**; from South East, a pasturised cow's milk cheese with a Sloe Gin washed rind. Pungent aroma with distinctive flavouring, fruity & nutty to start finishing on a smokey note.

• **Driftwood (V)**; from South West, a soft unpasturised goat's cheese. Coated in ash under the mould rind. Texture is creamy soft to firm at centre. Subtle tang.

• **Epoisse La Cave (V)**; from Bourgogne in France, washed rind cheese made with unpasturised cow's milk. Hand washed in Marc de Bourgogne every 2 days to give a pronounced fruity flavour.

• **Fourme au Maury**; french cheese from Auvergne, blue unpasturised cow's milk cheese. Cheese is washed and injected with Maury wine for 4 weeks. Powerful rich flavour and creamy texture.

• **Fowcet Fleece (V)**; from Ditchat in Somerset, pasturised ewe's milk cheese. Pearly white with a silky texture and clean taste.

• **Harrogate Blue (V)**; from Thirsk, blue cheese made from pasturised cow's milk. Bright orange cheese with viens produced from Penicillium Roqueforti. Soft, creamy and mellow.

• **Lancashire Bomb (V)**; from Lancashire, a hard cheese made of pasturised cow's milk. Aged for a minimum of 30 months. Slightly crumbly with a rich, sharp flavour.

• **Lincolnshire Poacher Vintage**; from East Midlands, a hard cheese made of unpasturised cow's milk. Aged a minimum of 18 months with a full nutty flavour and texture similar to Cheddar.

• **May Hill Green (V)**; from South West, a soft pasturised cow's milk cheese. Pale yellow almost runny cheese covered in chopped green nettles. Salt and pepper with a clean aftertaste.

• **Pennard Ridge Red (V)**; from South West, hard pasturised goat's milk cheese. Firm texture with a lactic flavour and sweet aftertaste.

• **Saint Nectaire**; French cheese from Auvergne, semi soft unpasturised cow's milk cheese. Greyish-brown rind with soft, supple interior. Complex flavours that are rustic and an earthy aroma.

• **Sharpham Cremet (V)**; from South West, made with goat's milk and double cream (cow). A soft unpasturised cheese. White bloomy rind and soft, creamy texture with a mild but interesting flavour spectrum.

• **Shepherd's Purse Yorkshire Bluemin White Cheese**; from Newsham, Thirsk, soft cow's milk cheese Creamy, mould ripened cheese.

• **Truffler**; from Somerset, a soft pasturised cow's milk cheese. Earthy flavour with wild truffle addition

• **Wigmore (V)**; from South East, soft unpasturised ewe's milk cheese. Smooth texture and a delicate flavour of nuts, flowers and grass.

• **Vegan cheese**; Please ask your server for selection.

BAR SNACKS

Bowl of mixed olives	£3.25
Jar of honey roasted nuts	£3
Jar of smoked nuts	£3
Jar of chilli bar mix nuts	£3
Seabrook Crisps	90p
Monster Munch	£1.80
Pipers Crisps	£1.40
Snyders Pretzels	£2.20

COFFEE, HOT CHOCOLATE & TEA

Single Espresso	£1.90
Double Espresso	£2.50
Americano	£2.10
Cappucino	£2.20
Latte	£2.20
Mocha	£2.75
Hot Chocolate	£2.20
English Tea	£1.95
Green Tea	£1.95
Fruit Burst	£1.95
Earl Grey	£1.95
Rosebud	£1.95

MARBLE PIES

Braised Feather Blade Steak Mini Pie

Served with mushy peas & Marble gravy.

£6.50

Pie & Schooner

Marble Mini Pie served with a schooner of keg or cask Marble beer, please ask behind the bar for today's schooners.

£7.50

Fresh bread with olive oil & balsamic vinegar

£3.95