



## EVENING FOOD MENU

BBQ pulled pork/beef/chicken brioche, pickles, fennel coleslaw

Plant based burger, smoked applewood, harissa mayonnaise (VG,GF,DF)

Buttermilk fried chicken, truffle hot sauce, spring onion

Spiced lamb meatballs, tabbouleh, pomegranate, tahini sauce (DF)

Truffle arancini, porcini emulsion, parmesan, chives (V)

Truffle mac 'n' cheese, gruyere crumb, lemon & parsley gremolata (V)

Roasted tomato & basil orzo pasta, mozzarella and aged balsamic reduction (V)

Loaded fries with truffle and parmesan, truffle mayo (V,GF)

Cauliflower wings, mango emulsion, coriander (VG,GF,DF)

Bacon & sausage baps, house brown sauce

## CHEESE BOARDS

(MINIMUM ORDER 30 PORTIONS)

Cropwell Bishop stilton, President brie, Chavroux goats cheese, cornichons, chutneys, beetroot & charcoal crackers, grapes and figs

## CHARCUTERIE BOARDS

(MINIMUM ORDER 30 PORTIONS)

A selection of prosciutto Di Parma, black pepper salami & Milano salami.  
Olives, sun dried tomatoes, buffalo mozzarella, figs, toasted baguette

