

Evening Menu

Nocellara olives	£4.00
Bowl of mix nuts	£4.00
In-house baked cheese crackers with homemade dips	£4.50
add Nocellara olives	£5.00
Selection of in-house baked bread served with olives, tomato chutney, hummus, chilli infused olive oil, organic leaves	£8.50
Grilled goats' cheese, apple, pear, grapes on organic leaves served with green nut dressing and toasted bread (Nuts)	£8.50
Boards to share for two / three (homemade oatcakes or bread, Vintage Cheddar and Manchego / Comte cheese, selection of meats, mix of homemade chutneys & pates, olives, fruits, organic leaves (Nuts))	£14.00

Selection of toasties

served with organic leaves, pickles and chutneys

Cured ham, roasted peppers, pesto, Cheddar cheese (Nuts)	£8.50
Greek-style cheese toastie with feta-stuffed apricots, herbs, halloumi & tzatziki dipping sauce	£8.50
Grilled chicken breast toastie (sourdough, grilled chicken breast, roasted peppers, sun-dried tomatoes, baby spinach, caramelised red onions, wholegrain mustard, mild cheddar cheese)	£8.50
Goats' cheese toastie (sourdough bread, goats' cheese, pesto sauce, tomatoes, pickled red onion, cappers, fresh basil leaves) (Nuts)	£8.50

Allergies and intolerances: Please speak to a member of staff if you require information about our ingredients.