



Chalkboard Grazing Platters

Our delicious Chalkboard Grazing Platters perfect for sharing...or not!

British £20 why not add fries for £3

Half a Grasmere sausage roll, pork pie, scotch egg, Grasmere ham, local artisan breads and crackers, bread sticks sticky pickle, tomato chutney, gherkins and pickled onions, salted crisps, mature cheddar cheese slices, blue cheese, honey (put it on the blue cheese, yummy) and salted butter

Mediterranean £20 why not add some fries for £3

Chef's choice of Mediterranean cured meats, sundried tomatoes, olives, local artisan breads, bread sticks torn mozzarella, falafel, hummus, bruschetta, salted broad beans, extra virgin olive oil and balsamic vinegar and homemade halloumi fries with chilli jam.

Cheese £20 why not add a selection of Mediterranean meats for £4.50

A blue, brie, goats, mature cheddar and red Leicester served with local artisan breads and classic cracker selection, bread sticks, sticky pickle, tomato chutney, chilli jam and local honeycomb (put it on the cheese) and salted butter

Garden £20 why not add fries for £3

Salted broad beans, crispy chilli corn, local artisan breads, extra virgin olive oil and balsamic vinegar, bruschetta, falafel, hummus, crudités, olives, sundried tomatoes, beer battered onion rings and breaded mushrooms served with chilli jam and mayonnaise (can be vegan)