



EVENING FROM 5 PM

S M A L L E R

- A selection of "Bread Ahead" bread £1.⁵⁰
- Home - made beetroot, horseradish & thyme hummus dip with
Bread Ahead focaccia (DF) (V) £5.⁵⁰
- Three Little Pigs, Yorkshire rare breed chorizo skewers with saffron aioli (GF) £7.⁰⁰
- Seared padron peppers with rosemary smoked salt (GF) (DF) (V) £6.⁵⁰
- Chargrilled aubergine with mint, shallots, chili, pomegranate molasses, pine nuts
and goat's curd (GF) (V) £7.⁰⁰
- Baked St Marcellin with a 'Bread Ahead' sourdough £8.⁵⁰
- Poached baby leeks with white wine , garlic and mustard vinaigrette, shallots,
parsley and grated egg (GF) (V) £8.⁰⁰
- Duck Rillettes with toasted 'Bread Ahead' Sourdough and baby pickles (DF) £8.⁵⁰
- Wolf and Evans Scotch eggs**
Classic - soft cooked free range egg with Wicks Manor Maldon pork shoulder;
with brown sauce £4.²⁰
- Vegetarian - soft cooked free range egg with spiced chickpea and carrot;
with beetroot hummus (V) £4.²⁰

B I G G E R

- Charcuterie Platter**
A selection of our cured meats & salamis served with cornichons & sourdough (DF) £14.⁰⁰
- Cheese Board**
A selection of four of our current cheeses served with celery, quince, apple,
balsamic pickled onions and sourdough £12.⁵⁰
- Sourced Market Platter**
A selection of three of our favourite artisan cheeses and cured meats;
served with Belazu balsamic pickled onions, quince and sourdough £16.⁰⁰
- Add - Easy Bean gluten free crisp breads (GF) £1.⁵⁰