

GOURMET LUNCH MENU

£13.95 PER PERSON

- Selection of gourmet open topped sandwiches served on freshly baked ciabatta and using ingredients from the deli

Examples of typical toppings (based on seasonality and availability):

- Tuna, garlic mayo & spring onions
- Rare roast beef, horseradish & watercress
- Frazzled chorizo, piquillo peppers, aioli & rocket
- Heavenly hummus, rocket & roasted Italian vegetables (VG)
- Buffalo Mozzarella, sundried tomatoes, basil pesto & rocket (V)
- Salami, Olive Tapenade & Taleggio
- Brie de Meaux, Delilah ale chutney & leaf (V)

- **Goats Cheese & Root Vegetable Rolls**
Exceptional baked roll handmade by Yorkshire Baker

- **Feta, Olive and Semi-dried Tomato Skewer**
Barrel-aged Feta, Spanish olive and tangy Italian plumb dried tomatoes served finger-food style.

- **Cheese Platter**
A duo of traditional farmhouse cheeses served in individual slices with wafer crackers and chutney accompaniment.

- **Italian Pastry - Cannoncini Sicillani**
Something sweet - hand produced crunchy pastries filled with delicious flavoured creams

- **Drinks & Crisps (£ Additional if required)**

