

# FOOD MENU

## BREAKFAST

Served from 9.30am-11.30am

Avocado on Toast (Add Poached Eggs / Pancetta / Smoked Salmon)  
Pain Au Chocolat / Pain Aux Raisins / Plain Croissant / Almond Croissant  
Smoked Ham & Cheddar Croissant / Tomato & Cheddar Croissant

## GRAZING BOARDS, PLATTERS & SMALL PLATES

Served from 12pm

### SMALL PLATES

Bread & Mixed Olives / Hummus / Tapenade / Pork Rilette / Pork Pie

### PLOUGHMAN'S BOARD *Serves 2*

Clarke's pork pie, Black Forest smoked ham, Wensleydale Blue & Fountains Gold cheddar cheese. Served with pickled onions, cornichons, farmhouse pickle, honey, crackers, sourdough & Netherend salted butter.

### MEDITERRANEAN BOARD *Serves 2*

Ventricina Piccante salami, Serrano ham, Gorgonzola & Manchego cheese. Served with olives, marinated peppers, cherry tomatoes, pickled onions, cornichons, tomato chutney, crackers, sourdough, oil & balsamic.

### ROSES 1951 PLATTER *Serves 2*

Choose any 4 items from our meat & cheese selection below. Served with olives, hummus, tapenade, cornichons, farmhouse pickle, sourdough, crackers, oil & balsamic.

#### CHEESE

Oakwood Smoked Cheddar C,P,V  
Fountains Gold Cheddar C,P,V  
Gorgonzola Dop Elit C,P,NV  
Delice de Bourgogne C,P,NV  
Wensleydale Blue C,P,V  
Manchego E,P,NV  
Kidderton Ash Goats G,P,V

#### MEAT

Ventricina Piccante Salami  
Serrano Ham Reserva  
Black Forest Smoked Ham  
Smoked Chicken Breast  
Pork Rilette  
Sausage Roll  
Pork Pie

C - COW'S E - EWE'S G - GOAT'S P - PASTEURISED V - VEGETARIAN NV - NON-VEGETARIAN

### BAKED CHEESE PLATTER *Serves 2*

Baked Camembert, Ventricina Piccante salami, Serrano ham, confit garlic, olives, cornichons, red onion marmalade, crackers, sourdough with Netherend salted butter.

### SOLO PLATTER *Serves 1*

Your selection of three meats/cheeses from the list above, served with pickled onions, cornichons, farmhouse pickle, crackers and sourdough.

### VEGGIE PLATTER *Serves 1*

Hummus, Olive tapenade, Oakwood Smoked Cheddar & served with pickled onions, cornichons, crackers & sourdough. V

### VEGAN PLATTER *Serves 1*

Hummus, Olive tapenade, Smoked farmhouse 'cheese', pickled onions, cornichons, oatcakes & sourdough. V+

### SEASONAL SALAD

Figs, Kidderton Ash Goats cheese & rocket, with toasted walnuts & balsamic glaze. V

### GREEN SALAD

Mixed salad leaves, French salad dressing with cucumber & tomatoes. V+

### SWEET TREATS

Ask your server for today's selection.

