

HOUSE LOUNGE FOOD MENU

(Allergen information in brackets)

SHARING PLATTERS & SNACKS

ANTIPASTO PLATTER: FOR ONE- £9 // FOR TWO - £16.50

Continental meats (prosciutto, mortadella, chirizo & salami), olives, sundried tomatoes, nuts, rocket and warm focaccia bread** with dipping oil. (GL/M/N/E)

CONTINENTAL CHEESE PLATTER: FOR ONE- £9 // FOR TWO - £16.50

Manchego, mozzarella & dolcelatte, olives, sundried tomatoes, nuts, rocket and warm focaccia bread** with dipping oil. (GL/M/N/E)

VEGETARIAN PLATTER FOR TWO (V) FOR ONE -£7.50 // FOR TWO - £13.50

Houmous, vegetable crudites (carrot, celery, pepper) olives, sundried tomatoes, nuts, rocket and warm focaccia bread** with dipping oil. (GL/M/N/E/C/S)

**Gluten free bread alternative available-please choose when ordering.

HOT GARLIC AND CHEESE FLAT BREAD (V)- £4.95 (GL/M/E)

ROUND OF HOT MELTED CAMEBERT & CROSTINI TOASTS (V)- £9.5 (GL/M)

FOCACCIA BREAD WITH DIPPING OIL & BALSAMIC GLAZE (V)- £4.75 (GL/M)

BOWL OF MIXED OLIVES (V*) - £3

BOWL OF MIXED NUTS & SEEDS (V*) -£3

(Walnuts, almonds, cashews, hazelnuts, pumpkin and sunflower seeds) (N)

KETTLE CRISPS (40g) £1.2 Sea salt // Vintage cheddar // Salt & vinegar (M)

KP NUTS (40g) £1.2 Salted (N) // Dry roasted (N) // Sweet chilli (N)

FOR AFTERS

PORT-POACHED PEAR & BRAMLEY CRUMBLE (V)- £6

With a scoop of Calbourne Classics clotted cream vanilla ice cream. (GL/M/E/N)

BOOZY GIN & TONIC CHEESE CAKE (V)- £6

Served with fresh berries & cream (GL/M)

MINGHELLA SORBET TRIO (V*)- £5.8

A scoop each of delicious Mango Alphonso, Pink Grapefruit and Raspberry sorbets.

LUXURY MINCE PIE WITH CLOTTED CREAM ICE CREAM (V)- £4.2 (GL/M/E/N)

Warmed hand-made mince pie with a scoop of clotted cream vanilla ice cream.

(V)-VEGETARIAN (V*)-VEGAN

Allergen information: Nuts: Warning- all food is prepared in a kitchen where nuts are present.

GL-GLUTEN M-MILK N-NUTS E-EGGS C-CELERY S-SESAME