SUNSET DINING

Selection of bread
Lavoche, Garlic Bread and Cheese Crackers (G,E,D)
Rocket Pesto (N,V,D) | Beetroot mutabel (V,D) | Red pepper tapenade (V) | Hummus (V,SS)
Grilled and marinated Mediterranean vegetables (VEGAN,V)
Pickled baby onions (V) | Cornichons (V) | Dill pickles (V)
Selection of stuffed and marinated olives (D,V)

CURED MEATS

Loch Fyne smoked salmon (S) | Air dried Wagyu beef bresaola | Cecina de Leon
Wagyu beef chorizo (G) | Turkey Jagwurst | Wagyu beef salami (G) | Chicken Mortadella
Walnuts (N) | Dried apricots (V) | Semi dried tomatoes (V) | Caper Berries (V)

CHEESE SELECTION

Marinated Sheep's Feta (D) | Roquefort French Bleu (D) | Spanish Manchego (D)
Aged Cheddar (D) | Buffalo milk Baby Mozzarello (D) | Brie de Meaux (D) | French Goats Cheese (D)
Creamed horseradish (V,D) | Mustards (M) | Picalilli (V) | Onion jam (V) | Fig relish (V)

DESSERT

Mango Trifle (E,D,G)

Menu Designation:
G – Gluten, E – Egg, D – Dairy, N – Nuts, V – Vegetarian, SS – Sesame Seeds
S – Shellfish, M - Mustard