

PLOUGHMANS MENU

CHEDDAR

Smoked applewood (H)

Longman's mature cheddar (M)

Organic Vintage cheddar (H)

Dorset red (H)

BRIE

Somerset (S)

French (S)

Reblochon (S)

BLUE

Hillside farmhouse stilton (M)

Blacksticks (S)

GOAT'S

French goat's cheese (M)

Katherine (H)

Rachel (S)

OTHER CHEESES

Manchego (H)

Cornish Yarg

Greek feta

Cornish smuggler (H)

Buffalo mozzarella (S)

MEAT

Wild Boar salami

Saucisson Jesus Bastide

Chorizo

Spaniata Roma salami

Ventricina salami

Roast beef

Pork pie

Smoked chicken

Smoked duck

Serrano ham

Wiltshire ham

Milano Salami

Le pere fouilloux

VEG

Dolmades

Mixed olives

Houmous

Sun dried tomato

Tortilla

Baba ganush

FISH

Oak smoked trout

Smoked salmon

Anchovies

Served with bread & butter, slaw, pickled onions, pickles, salad and homemade chutney.

Please choose three items.

Add extras for £1

CHEESE GUIDE

S – soft

M – medium

H – hard

WE RECOMMEND

Reblochon – pungent French brie

Ventriciana Salami – great salami from Calabria

Saucisson Jesus Bastide – garlicky French sausage