

BACK TO MINE

Evening Food Menu

Olives - 4 (vg)

Smoked Paprika Almonds - 3 (vg/n)

Sourdough 'Wildfarmed' Bread with olive oil, balsamic, butter - 4 (v/g)

SMALL PLATES

Nachos with cheddar, salsa, guacamole, jalapeños - 10 (gfo/vgo)

Smoky Houmous with crudité & bread (vg/gfo) - 7.50

Breaded Sriracha Chicken with pink pickled onion & sesame - 8.50 (g/d)

Veggie Sriracha Chicken with pink pickled onion & sesame - 8 (v/g/d)

Spanish Chorizo cooked in red wine with toasted bread - 8 (gfo)

Padron Peppers with olive oil & sea salt - 7 (vg)

BOARDS

Baked Camembert chutney, bread, pickles - 12 (gfo)

Artisanal Cheese Board 3 cheeses with crackers, chutney & pickles

- 16 for 2 to share / 30 for 4 (v/n/gfo)

Cheese & Charcuterie 2 cheeses, 2 charcuterie with crackers, chutney & pickles - 16

for 2 to share / 30 for 4 (n/gfo)

Favourites Graze Board - House houmous, Black Bomber cheddar, charcuterie, olives, sun-dried tomatoes, paprika almonds, crudité - 30 (2-4 people) (n/gfo)

FRIES

Skinny Fries with our special seasoning (vg) - 6

Parmesan & Truffle - 7.50 (d)

(cooked in our airfryer- please give min 20 mins)

gfo= gluten-free option available, vgo= vegan option available, v= veggie, vg= vegan, n= nuts. Please be aware not all allergens are listed. Please ask to see our allergen matrix for all allergens. If you have any allergies please make our staff aware. Please note there may be traces of nuts, gluten & other allergens in our kitchen.

A 12.5% optional service charge is added to the bill.