

BACK TO MINE for LUNCH

NIBBLES

Olives - 4 (vg)

Smoked Paprika Almonds - 3 (vg/n)

Sourdough Bread with olive oil, balsamic & butter - 4 (vgo/g/d)

SMALL PLATES

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

Sticky Sriracha Chicken with sesame - 8.50 (v available) (g/d)

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

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

SHARING PLATES

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)

SANDWICHES AND TOASTIES

on 'Wildfarmed' Sourdough from local bakery Galeta. GFO available.

Chicken & Avocado Ciabatta with roasted chicken, avocado, chipotle mayo, truffle crisps - 10.50 (g/d)

Posh Cheddar & Chutney Ciabatta with Black Bomber cheddar, chutney, roasted tomatoes, mixed leaves, mayo, truffle crisps - 10 (v/g/d)

Chorizo & Hot Honey Toastie with cheddar, mozzarella, mayo - 10 (g/d)

Mozzarella & Sun-dried Tomato Toastie with chilli jam & mayo - 10 (vegan available) (v/g/d)

Truffled Brie Toastie with cheddar, brie, Black truffle, onion chutney, mixed leaves - 10 (v/g/d)

SALADS

Hot Honey Halloumi with houmous, avocado, sun-dried tomato, cucumber, leaves, seeds, vinaigrette - 12.95 (v/d)

Italian Chicken Salad with parmesan, avocado, red onion, mixed leaves, cranberries, balsamic glaze vinaigrette - 12.95 (d)

Green Goddess with houmous, avocado, sun-dried tomato, cucumber, leaves, seeds, paprika almonds, Green Goddess dressing - 10.95 (vg/n)

FRIES (cooked in our airfryer so will be min 15/20 minutes)

Skinny Fries - 6 (vg)

Truffle & Parmesan Fries - 7.50 (d)