

## BACK TO MINE for LUNCH

### NIBBLES

**Olives** - 4 (vg)

**Olives & Pickles** - 4.50 (vg)

**Smoked Paprika Almonds** - 4 (vg)

**Wildfarmed Sourdough Bread** olive oil, balsamic, butter - 5 (g/vgo)

### SMALL PLATES

**Coconut Crusted Prawns** with chilli & lime dip - 12 (g)

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

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

**Sriracha Buttermilk Chicken** in crunchy buttermilk coating, with pink pickled onion, sriracha mayo & sesame- 8.50 (g)  
**Vegetarian option available**

### SHARING PLATES

**Italian Burrata** - avocado, tomatoes, rocket, basil oil, balsamic glaze, seeds - 14

**Cheese & Charcuterie Board** - 2 cheeses, 2 charcuterie with crackers, chutney & pickles - 16 for 2 / 30 for 4 (gfo)

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

### SANDWICHES AND WRAPS

**Chicken & Avocado Ciabatta** with roasted chicken, avocado, mixed leaves, chipotle mayo with Torres crisps - 10.50 (gfo)

**Posh Cheddar & Chutney Ciabatta** with Black Bomber cheddar, chutney, roasted tomatoes, leaves, mayo with Torres crisps - 10 (v/gfo)

**Mexican Chicken Wrap** with guacamole, leaves, pink pickled onion, coriander, chilli - 12 (g)

**Mediterranean Houmous Wrap** with sun-dried tomatoes, crunchy red peppers, mixed leaves - 10 (vg/g)

**Add Spiced Halloumi** - 2.00 (v)

### SALADS

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

**Spiced Chicken Salad** with lemon & paprika chicken, avocado, tomatoes, cucumber, mixed leaves, pickled red onion, balsamic glaze - 12.95

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

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

**Skinny Fries** - 6 (vg)

**Truffle & Parmesan Fries** - 7.50 (v)

