

# Sip Food Menu

## NIBBLES

Perollo Gordal pitted olives with chilli £4.75

Silver and Green Mixed Olives £3.50

Salted Catalan Almonds £3.00

Mixed breads with balsamic & oil (ve/v) £3.50

Small fries/ Large fries with aioli £2.75/£4.00

Courgette fries with black pepper and parmesan £3.50

Crisps: Truffle, Salted, Vegetable from £3.00

## SMALL PLATES

Calamari with lemon, parsley and tartare sauce £7.75

Halloumi with sweet chilli dipping sauce £6.75

Tomato and Basil Arancini with truffle mayo £6.75

Padron Peppers £5.50

Rocket, Tomato, red onion, and parmesan salad £4.00

Duck Liver and Pork Pate with orange and Cognac liqueur and toasted brioche £7.00

Bruschetta, spicy nduja, goat's cheese, honey £6.75

## CHEESE & CHARCUTERIE PLATTERS

Choose from: Three items: £14.00 Five Items: £19.00 Seven Items: £23.00

All served with pickles, chutney, crackers and sourdough breads

## BRITISH CHEESES

Nicky Nook (vg) - Pale orange Cheese from Garstang, Preston that has been developed into a very creamy cheese with a blue kick.

Owd Yonner (vg) - Tasty clothbound Lancashire Cheese from Garstang, Preston. Rich and creamy hard cheese

Chepyn Blue (vg) - Rich creamy blue cheese from Leagram, Chipping. Indulgent flavour and soft texture.

Garstang white (vg) - Buttery, smooth and rich cheese from Garstang, Preston. A fantastic brie style cheese.

Proper Apple Wood Smoked Lancashire (vg) - a fantastic strong creamy Lancashire from Crewe, Cheshire with a great texture and smooth finish.

Sykes Fell (vg) - Smooth, creamy cheese, hand crafted from sheeps milk made from a family run business in Goosnargh, Preston Lancashire.

## BRITISH CHARCUTERIE

Air-Dried Beef Bresaola - Has its roots deep in the Italian Alps, the name coming from the Lombardy word 'Bresaola' meaning braised - rubbed with herbs and spices.

Monmouthshire Air-Dried Ham - Made in the Italian or Spanish tradition from British free range pork silverside (Gold Award 2018).

Rosemary-Cured Welsh Lamb Carpaccio - made from leg of Welsh PGI lamb. Moist and tender, infused with rosemary showcasing the best produce Wales has to offer.

Juniper Cured Wild Venison Carpaccio - Shows off unique game flavours of Wild British Venison.

Duck, Pork, Pepper and Chinese Five Spice Salami - free range salami that has a tantalising taste of the far east.

Ancho Habanero Mexican Chilli Chorizo - made from two of the world's most famous chillies, Ancho and Habanero... with a real spicy kick!

Fennel Salami - Italian inspired flavours, fennel is known to aid digestion having a very subtle aniseed flavour.

Wild Boar, Pork and Red Wine Salami - British Wild Boar and free-range British Pork. Silver at 2018 British Charcuterie Awards.

(as recommended by Treaty Farm Charcuterie, free range, allergen and nitrate free, ethically sourced artisan charcuterie)

## VEGETARIAN PLATTER: £17.00

Hummus & Pitta, Olives, Sun Blushed Tomatoes, Mediterranean Cous Cous, Black Olive Tapenade, with breads.

## DESSERTS: Vanilla Ice Cream With A Glass of PX £4.50, Petit Fours £4.00

### Food allergies and intolerances

Please speak to our staff about the ingredients in your food, when placing your order. Please note, whilst we try our best to accommodate specific requirements. We cannot guarantee that there will be no cross-contamination between our products and dishes.