

THE Cheesy LIVING CO.

SNACKS

TRUFFLE CRISPS £3.50

Gourmet Sea Salt Crisps tossed in Truffle Oil. (V)

HOUSE OLIVES £3.95

Wild Garlic & Basil Halkidiki Olives. (V)

PASTRIES

SCOTCH EGGS

PORK PIES

SAUSAGE ROLLS

CHEESE & ONION PASTIES & CHEESE TWISTS

Ask what's available today at the counter!

Served with Red Onion Relish, N'duja Ketchup & Pickles.

£3.95 - £5.95

FEELING SAUCY?

ANY 2 FOR £1

N'duja Ketchup
Pesto Mayo
Mustard Mayo
Sriracha Mayo
Buffalo Hot Sauce
Hot Honey

LOADED FOCACCIA

NAKED £4.95

Warm Focaccia with Olive Oil & Balsamic. (V)

BRUSCHETTA £5.95

Warm Focaccia with Pesto & Fresh Tomatoes. (V)

CHEESY £5.95

Warm Focaccia with melted Cheese. (V)

SPICY £6.50

Warm Focaccia with Cheese, Sriracha Mayo, Buffalo Hot Sauce. (V)

TRUFFLE £6.50

Warm Focaccia with melted Truffle Cheese. (V)

LOADED SPUDS

NAKED £4.95

Our House Rosemary, Garlic & Paprika Potatoes.

CHEESY £5.95

Smothered in Melted Cheese.

BUFFALO BLUE £6.50

Smothered in Buffalo Sauce & Blue Cheese.

TRUFFLE £6.50

Smothered in Melted Truffle Cheese.

● FOCACCIA ● ● ● ●

● SANDWICHES ● ● ● ●

● Served warm with Melted Cheese & Rocket. ● ● ● ●

● REALLY CHEESY £7.95 ● ● ● ●

● Buffalo Mozzarella, Goats Cheese, Fresh Tomatoes, Pesto, Balsamic. (V) ● ● ● ●

● BRIE-LLIANT £7.95 ● ● ● ●

● Goopy Brie, Red Onion Relish. (V) ● ● ● ●

● ITALIAN SUB £8.50 ● ● ● ●

● Burrata, Black Olive Tapenade, Honey. (V) ● ● ● ●

● *Feeling Spicy? Try Hot Honey instead!*

● ↑ ADD MORTADELLA TO ANY OF THE ABOVE +£2.00 ↑ ● ● ● ●

● HAM & CHEESE £8.50 ● ● ● ●

● Mortadella Ham, Buffalo Mozzarella, Pesto Mayo. ● ● ● ●

● SLIGHTLY SPICY £8.50 ● ● ● ●

● Chorizo, Salami, Smoked Cheddar, Sriracha Mayo. ● ● ● ●

● THE YORKSHIRE DELI. £8.95 ● ● ● ●

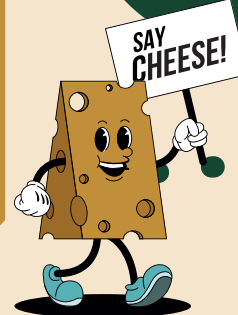
● Yorkshire Pastrami, Truffle Gouda, Pickles, Mustard Mayo. ● ● ● ●

SHARER

BAKED CAMEMBERT (V)

£14.95

with Warm Focaccia, Yorkshire Honey, Jam & Pickles.



SEASONAL BRITISH SHARING BOARDS

→ TURN OVER TO SEE OUR SELECTION OF CHEESE & CHARCUTERIE →

CHEESE

Baron Bigod

Brie-de-Meaux style Cheese from Suffolk

Cornish Yarg

Nettle wrapped Semi-Hard Cheese

Smoked Swaledale

Oak Smoked Yorkshire Dales Cheese

Leeds Blue

Gorgonzola style Ewe's Milk Blue

Sheffield Forge with Henderson's

Cheddar infused with Henderson's Relish

Truffle Gouda

Creamy Gouda with chopped Italian Truffle

Driftwood

Ash Coated, Soft & Creamy Goat's Cheese

Yorkshire Pecorino Fiore

6 month Aged Semi-Hard Cheese

Westcombe Cheddar

Traditional Somerset Mature Cheddar

Double Barel Lincolnshire Poacher

24 Month Aged Cheddar & Comté hybrid

Wigmore

Washed Curd Brie like Sheep's Milk Cheese

ANY 3 - £14.95

ANY 5 - £22.95

ANY 7 - £29.95

BUILD YOUR OWN BOARD

We're proud to use only the finest British produce, from farm to table.

All of our boards are served with; Gourmet Crackers, Olives, Pickles, Sun-Dried Tomatoes, Chutney, Relish and Honey.

MEAT

Yorkshire Coppa

Pork Collar with heavy marbling

Wild Boar & Red Wine Salami

Subtly gamey, style of a Spanish Salchichón

Yorkshire Lomo

Pork Loin, rolled in Paprika

Beef Bresaola

Extremely lean Air-Dried spiced Beef

Sweet Smoked Paprika Chorizo

Chorizo Picante giving Iberian flavours

Fennel Salami

Mild Salami with whole Fennel Seeds

Venison Salami

Scottish Venison with Green Peppercorns

Smoked York Ham

Oak Smoked Ham in the style of Speck

Duck, Pepper & 5 Spice Salami

A blend of Duck & Pork with Warming Spices