

Bailey's

CHEESE & CHARCUTERIE

STARTERS

LOADED HUMMUS (V)

Creamy hummus topped with greek salad & served with flatbread

CLASSIC CAPRESE SALAD (V)

Buffalo Mozzarella, vine tomatoes & fresh basil dressed with olive oil & balsamic glaze

PAN SEARED HALLOUMI (V)

Pan seared halloumi, roast peppers, house pickled red onions, & chilli sauce

STILTON MUSHROOMS (V)

Sautéed mushrooms in a rich Stilton cream sauce, finished with a golden breadcrumb and crispy onion topping

SIDES

MIXED SALAD (V)

A fresh and colourful blend of leafy greens and raw veg—simple, clean, and refreshing.

CAESAR SALAD (V)

Crunchy romaine hearts dressed in a rich Caesar sauce with aged Parmesan, crispy croutons, and optional anchovy fillets.

SOURDOUGH GARLIC BREAD (V)

Warm Sourdough with Roasted Garlic Butter

POTATO HASH (V) + £2.50

Chimichurri, parmesan, roast garlic mayo, crispy onions

MAIN DISHES

PINSA PIZZA

Hand-stretched Roman-style dough—light, bubbly, and irresistibly crisp

- Blue Cheese, Pear & Walnut
Stilton Cream, Cote Hill Blue, Walnut, Rosemary Honey

- Salami, Nduja & Mozzarella

- Goats Cheese & Chilli (v)
Goats cheese, Sauce Vierge, Red Chilli

BAKED CAMEMBERT (V)

Whole baked camembert topped with fruity chutney served with bread & crackers

BAILEY'S MAC 'N' CHEESE

A rich and creamy blend of artisan cheeses over tender macaroni, topped with truffle oil and crisp streaky bacon. Utterly indulgent.*

**can omit bacon to make it vegetarian (v)*

BURRATA SALAD (V)

Silky burrata paired with vine tomatoes, mixed leaves, and a touch of pesto—finished with olive oil, sea salt, and cracked black pepper.

DESSERTS

AFFOGATO AL PISTACCHIO

A scoop of silky vanilla ice cream melting under a pour of bold espresso topped with pistacchion sauce. Sweet, nutty, and perfectly balanced.

CAKE FROM OUR COUNTER

Baked with love. Visit our counter for today's handcrafted cakes and tempting treats.

Any 2 course + side £18

Any 3 course + side £20