STEP ONE Spick your food, courtesy of runner duck wine room

Choose between a cheese or charcuterie board to share. For groups of 4 or more, you can have both. Our boards are served with bread & butter, oil & balsamic vinegar, balsamic onions, chutney, artisan crackers, seasonal fruit & nuts.

#### cheese board.

choose 4 cheeses, accompanied by olives.

### charcuterie board.

choose z cheeses, served alongside bresaola, chorizo, salami & parma ham

# STEP TWO PICK YOUR DRINKS

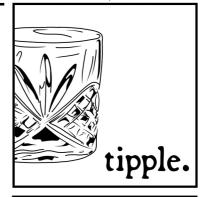
#### cheeses.

extra mature cheddar french brie garstang blue oak smoked lancashire manchego garlic & herb roule

extras. 3 cheese portion meat portion bread



### 301'1'0MLESS BRUNCH 90 MINUTES, 37.5 PER PERSON



## STAYING SOBER?

All of our house tipples can be made alcohol free with Lyre's o% white cane spirit for no extra cost.

# **OPTION 1**KEEP IT SIMPLE

### cocktail pitchers.

the rum one, the tequila one, the vodka one, the whiskey one, the gin one

prosecco.

soft drinks.

# OPTION 2 F\*CK IT. LETS DO IT

### for an extra 10.

all the drinks in option 1 plus the following cocktails by the glass:

lemon meringue pie daisy cutter mexican cloud antiquity fleur de normandie french martini
zombie
old fashioned
margarita
espresso martini
amaretto sour
pina colada
daiquiri
aperol spritz
pornstar martini
cosmopolitan
negroni

If you have a food intolerence or allergy, please speak to your server about it before ordering. Drink responsibly. Common sense limits apply. This venue operates in line with licensing objectives and will refuse service to anyone believed to be over intoxicated.