

STEP ONE

PICK 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 2 cheeses, served
alongside bresaola, chorizo,
salami & parma ham*

STEP TWO

PICK YOUR DRINKS

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.

cheeses.

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

extras. 3

cheese portion
meat portion
bread



BOTTOMLESS BRUNCH

90 MINUTES, 37.5 PER PERSON



tipple.

STAYING SOBER?

ASK ABOUT LYRE'S

All of our house tipples can be made alcohol free with Lyre's 0% white cane spirit for no extra cost.

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 intolerance 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.