

The Canopy Valentines

British Cheese Board

Baron Bigod

Brie-de-Meaux style cheese produced in the UK and one of only a handful of its type in the world to be made by the farmer on the farm.

Preston - Lancashire - pasteurised cows milk - vegetarian

Lancashire Black Bomb

Creamy Lancashire cheese, famously encased in black wax. Truly delicious!

Preston - Lancashire - pasteurised cows milk - vegetarian

Barkham Blue

A densely creamy blue cheese with pockets of almost clotted cream textured ooze throughout the firmer body of the cheese.

Berkshire/Hampshire border - pasteurised cows milk - vegetarian

Rosary Goat Ash

Award winning goat cheese - delicate, fresh, and slightly lemony flavour profile with a distinctive edible coating of vegetable ash

Wiltshire - pasteurised goat milk - vegetarian

1 Cheese £10.50 - 2 Cheeses £16.25 - 3 Cheeses £22.50 - 4 Cheeses £25.50

All served with Canopy bread, sourdough crackers, Raisin bread, house pickles, olives, chutney, truffle honey, Braeburn apple and roasted walnuts

Charcuterie Board £28

Salami Taormina

Brighton based Curing Rebels "The GodFather salami" ... Sicilian flavours with arabic influences in the spices. Free range pork salami with Italian chilli, rosemary, orange fenugreek.

Chorizo

Hola from Hove. Curing Rebels chorizo, no messing. Spanish influenced high welfare pork, with a blend of spices including smoked paprika.

Parma Ham

a delicate, dry-cured Italian ham from the Parma region, prized for its sweet, savoury, and nutty flavour.

Served with Canopy bread, sourdough crackers, house pickles, olives, chutney, wholegrain mustard grapes and roasted walnuts.

Marinated Vegetables

Artichoke £5

Grilled and marinated globe artichokes in olive oil

Slow cooked red pepper £5

Red peppers gently cooked in olive oil, garlic and thyme

Charred Courgette £5

Torched courgette in lemon oil and fresh basil

From The Pass

Fresh Pasta £18.50

Oyster mushroom pasta finished with a pumpkin seed and cavolo nero pesto.