

Available all day everyday

Deli Boards

All boards come with Lee Hollywood's (brother of Bake Off star Paul Hollywood) 24 hour stone baked, crusty sourdough bread, beetroot and rosemary hummus, olives, marinated artichokes, sun blushed tomatoes and pickled cucumber relish

Build Your Own Board

£10.50 with one item from the deli / + £3.50 per extra item /
Items on their own £4.00 / See the deli for choices

Our Boards

(all of the below £22.50)

Cheese Board

Lancashire Bomb, Kidderton Ash, Smoked Gubbeen, Burts Blue, Oxford Isis

Meat Board

Slow Cooked Honey Roasted Ham, Cobble Lane British Saucisson, Suffolk Rosemary Salami, West Country Cured Mutton, Dorset Merguez

Mixed Board

Lancashire Bomb, Kidderton Ash, West Country Cured Mutton, Orchard Pig Pork Pie, Oak Smoked Salmon

Bits & Bobs

Selection of breads, virgin oil
24 hour sourdough, sea salt
focaccia, olive oil ciabatta
£3.50

Nocellara del Belice olives,
baby artichokes and sun blushed
tomatoes marinated in virgin oil,
herbs & garlic cornichons
£3.50

Fresh soup, toasted bread
£4.50

Beetroot and rosemary
hummus, toasted bread
£4.00

Crushed avocado guacamole,
toasted breads
£4.00

Baked Camembert with toasted
fresh bread
£7.50

Chipotle relish,
chunky piccalilli,
pickled cucumber relish,
red onion chutney
all £1.00

Daily sandwiches
(see chalkboards in the deli)

'handcrafted doughnuts available on the deli counter'

In The Deli Counter

Salted, Cured & Pressed

Cobble Lane Saucisson

Similar to a French Saucisson.
The thinly sliced dried sausage is
complemented by a mild blend of
spices, peppers and garlic.

Suffolk Rosemary Salami

An award winning salami that packs
a punch, with an excellent blend of
herbs and spices.

West Country Cold Smoked Mutton

West Country leg of mutton cured
with rosemary, juniper, garlic, black
pepper, and port, air dried and beech
wood smoked.

Slow Cooked Honey Roast Ham

Rustic slice of Honey roasted ham,
glazed in house with mustard, sugar
and honey.

Smoked roasted chicken breast

Oven roasted Hickory smoked chicken
breast served cold

Scottish Venison Chorizo

Leaner than a traditional Chorizo,
delicately spiced smoky flavour

Orchard Pig pork pie

Locally made pies from Wrexham
lovingly produced with a rare breed
(what breed) of free
range pigs

Cornish Coppa

Air dried pork neck fillet from
Dorset and Devon, dry cured
with pepper, coriander, juniper and
mace.

Cheese Selection

Appleby Cheshire

Locally made, rich and zesty
cheese with a slight crumbly
texture.

Shorrock's Lancashire Bomb

Matured for 24 months this
classic, famous cheese has
a punchy, tangy taste and
creamy mouthfeel.

Smoked Gubbeens

A very gently smoked cheese,
produced at the award winning
Gubbeen Farmhouse in Ireland.

Cornish Yarg with Wild Garlic Leaf

Traditional nettle wrapped cheese
made from pasteurised cows' milk
with a fresh, lemony taste. It is
creamy under its natural rind and
slightly crumbly in the core.

Burts Blue

Made from pasteurised cow's milk,
then punctured with blue veins,
this cheese was awarded gold at
the International cheese show in
Nantwich.

Dorset Merguez

Salami made from lamb, hogget
or mutton rather than pork.
This Merguez is medium hot and has a
distinctly North African
and Middle Eastern taste thanks to
spicy and fragrant harissa,
fennel and a strong flavour of black
pepper.

Cumbrian Air Dried Ham

Traditionally hand cured using
Woodall's family recipe then matured
for 6 months to create
a prosciutto style ham with
a delicate, sweet flavour.
This Cumbrian Ham was served on the
RMS Titanic.

Chicken Liver and Brandy Pâté

Patchwork Pâté's traditional chicken
liver Pâté, laced with French brandy.

Peppered Mackerel Pâté

Pale buff rippled, black pepper
studded, firm, semi-smooth,
melt-in-the-mouth creamy textured,
with rich oily smoked oak flavour,
citrus-freshened with zesty fragrance
of lime

Oak Smoked Salmon

Cured in dry salt and hung in brick
kilns over smouldering
oak logs.

Perl Las Blue

A superb Welsh blue cheese, golden
in colour, with a creamy, gently
salty taste that grows stronger
with maturity.

Kidderton Ash

A delicate creamy flavour.
Sprinkled with charcoal ash prior
to maturing, creating a fabulous
visual temptation.

Swaledale Ewes milk

Handmade, farmhouse style cheese,
Mild and smooth with a slight tang
that compliments its soft moist
open texture.

Oxford Isis

Full fat soft cheese made using a
fresh cheese which is sprayed and
ripened with Oxfordshire Honey
Mead. Over a period of time the
cheese alters in character and
matures to a creamy consistency
and develops a pronounced flavour
and flowery aroma.