

Deli Board Menu

British Cheeses £3

Sussex Charmer

A cross between parmesan and cheddar made at Twineham grange Sussex, stunningly mature

Hurstwood Gold

A semi soft cow's milk cheese, rind washed and matured for six months, smooth and buttery

Stichelton

The only stilton produced on a farm from unpasteurized milk. rich and creamy cheese by Joe Schneider

Lincolnshire Poacher Smoked

A heavily smoked version of the famous nutty cheese from Simon and Tim Jones

Tipsy Billy

A thick and creamy washed rind goats cheese, soaked in cider and matured in whiskey barrels made by premier cheese

Brighton Blue

A creamy blue from the High Weald dairy, can be medium to strong depending on maturity

Golden Cross Extra Mature

A great goats cheese made in Sussex by the golden cross dairy and matured by premier cheese for extra punch

Burwash Rose

An orange rinded, rose washed semi soft cheese from the traditional cheese dairy, chefs favourite!

Charcoal Cheddar

A creamy cheddar mixed with charcoal from Michael Lee, distinctively different and tasty

Lord London

A clean and citrusy semi soft cheese from allsop and walker in Uckfield, best eaten straight from the fridge

Spakrenhoe Red Leicester

A traditional cheese bought up to date, zesty and sweet, matured for six months by David and Jo Clarke

Sharpham Elmhurst

A rich, soft and light brie style cheese made from jersey milk and enriched with cream from the Sharpham dairy

Mayfield

A semi soft cheese with natural bubbles, sweet and nutty with a clean finish

Barkham Blue

Known as the blue cheese for people who don't like blue cheese, lovely creamy blue from the two hoots dairy

Tunworth

A camembert style cheese from Stacey Hedges and Charlotte Hughes, supreme champion at the British Cheese Awards

Boxer

A fantastic semi soft cheese made in Sussex is then washed in beer and coated in ground barley from the high weald dairy

Wookey Hole Goats Cheddar

The famous wookey hole cheddar is given a makeover in this unique firm and crumbly goats milk version

From Our Kitchen £4

Hand raised locally reared pork pie
Black pudding and honey scotch egg
Maple and bacon sausage roll
Smoked ham hock and parsley terrine
Chicken liver and port parfait

Start with our homemade Breads, biscuits & Pickles for £5 then pick and choose from the following

British Charcuterie £3

Air Dried Ham

Ham from Mangalitzza pigs produced by Phil and Melissa from Beale's in Chailey

Fiery Nduja

A very spicy spreading chorizo from moons green Sussex, not for the faint hearted

Cornish Chorizo

Smoked Spanish style sausage made from Lop pigs by Cornish charcuterie

Bath Chaps

Smoked and cured pigs cheeks from James Swift at Trealy farm in Monmouthshire

Seaweed and Cider Salami

An interesting combination of Cornish cider and seaweed that works from Cornish charcuterie

Venison and Chilli Chorizo

A sweet cured, slightly spicy sausage made using wild Scottish venison from great glen charcuterie

Cornish Fennel Salami

A traditional style fennel seed salami made from free range pork and beef by the great team at Cornish Charcuterie

Dorset Warmer

Spicy pork salami with four types of chilli with a slow burn from Capreolus in Dorset

Lamb and Lemon Merguez

Our absolute favourite, great depth of flavour with a sweet lingering finish from Trealy farm

Air Dried Beef

A lightly flavoured beef made from Angus cattle with black pepper, juniper and rosemary from Capreolus in Dorset

Truffle Lardo

Fermented back fat infused with British truffles from Capreolus, the chefs favourite

Blood and Chocolate Chorizo

A sure fire winner made from wine, pigs blood and chocolate from Trealy farm, try it!

Beer Sticks

Spicy thin salami made from pork shoulder and chilli, goes perfect with a beer, from moons green in Sussex

Beech Smoked Mutton

Leg of mutton cured in port and lightly smoked over beech wood, winner of a two star taste award from Capreolus

Walnut Salami

Award winning salami with garlic, black pepper and walnuts from Sally and Jeremy at The Forest pig

Game Salami

Venison, pheasant and wild boar laced with port, juniper and caraway from The Forest pig in the Far Forest

Venison Pepperoni

A soft pepperoni made from wild Scottish venison, peppery and rich from Great Glen Game

Highland Wagyu Cecina

A fantastically marbled, rich and melting cured wagyu beef chuck from our friends at Highland Wagyu, a real treat

Highland Wagyu Salami

A pure wagyu beef salami made with pure bred wagyu beef by Native Breeds, deliciously rich and punchy