

Grazing boards

(min. order 10 people)

All options served with artisan breads.

The Garden - £12.50pp

Housemade lemony hummus, pumpkin moutabal & smoked pepper dip with artisan bread basket (VG)

Antipasti of marinated mushrooms, cured & smoked heirloom root vegetables (VG)

Beetroot falafel, cauliflower pakora & 'fritto misto' basket with paprika sprinkle & lemon (VG)

The Borough - £13.75pp

Selection of Cobble lane cured and smoked charcuterie

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24-month aged prosciutto di Parma, salami Milano & chorizo piquante

Smoked duck & prune sausage roll

Served with bread basket, house-marinated olives, preserves & pickles

The Brixham - £14.95 pp

Selection of cured, smoked & artisan house-made seafood snacks

Smoked haddock fish cakes, crispy fish goujons, smoked salmon & cream cheese bites

Smoked mackerel pâté & artisan bread basket

Served with house-made pickles, tartar sauce & lemon

The Fromagerie - £14.95pp

A selection of fine, seasonal British & continental cheeses served with crackers, pickles & chutneys (V)

The board contains a hard, soft, blue & a goat's cheese; all cheeses are pasteurised

The Fauxmagerie - £14.95pp

A selection of fine, seasonal British & continental 'cheeses' served with crackers, pickles & chutneys (VG)

The board contains a vegan hard, soft, blue & a 'goat's' cheese; all vegan cheeses are pasteurised

