



## Sandwich Menu

### CHICKEN AVOCADO

We fill this sandwich with British chicken, a whole avocado (sliced, of course) and basil leaves. Finished with mixed salad leaves and our yoghurt dressing, it's one of our all-time favourite

### CLASSIC SUPER CLUB

One of the true classics! The combination of British chicken, beech-smoked bacon, tomatoes, lettuce, mayonnaise and seasoning just can't be beaten.

### CRACKING EGG SALAD

A simple sandwich with an Italian twist. Chunky egg mayo with slices of tomato, seasoning and a scrunched up handful of fresh wild rocket. Pure creaminess with a peppery kick!

### FALAFEL & RED TAPENADE

Baked herby falafel served with freshly sliced cucumber, red pepper tapenade, yoghurt mayo dressing and fresh coriander

### FREE-RANGE EGG MAYO

Our free-range eggs are boiled and chopped nice and chunky before being mixed with free-range mayonnaise, cracked black pepper and celery salt. Finished off with a sprinkle of mustard cress

### MATURE CHEDDAR & SWEET PICKLE

Slices of our Croxton Manor Mature Cheddar with pickle, tomatoes, lettuce and free-range mayo. A simple but delicious sandwich.

### POLE & LINE CAUGHT TUNA & ROCKET

We mash our pole and line caught skipjack tuna mayo with spring onions, chopped capers, a touch of anchovy paste and a squeeze of lemon and spoon a generous portion onto our malted bread.

### SCOTTISH SMOKED SALMON

Delicious food needn't be complicated. Take this sandwich for example. Scottish smoked salmon, lemon juice, black pepper and a little butter on our granary bread.

### SUPER GREENS & REDS

Slices of avocado, covered with our tapenade made of roasted red peppers & cherry tomatoes. We add crunchy red pepper, toasted almonds and a generous handful of baby kale.

### WILD CRAYFISH & ROCKET

Our crayfish come from a sustainable population in the fresh water lakes of the Yangtze River. They're not farmed. Added to a handful of peppery rocket and squeeze of lemon juice.

### WILTSHIRE-CURED HAM & SWEET PICKLE

Wiltshire-cured ham is hand filleted and slowly matured in a live Wiltshire cure, which gives it a deep tangy taste. The hams are then slow roasted and trimmed of fat before being sliced .