



## Welcome to Elder – Quirky British Dishes

SERVED TUESDAY TO SUNDAY 11am – 5pm

### CHEESE & CHARCUTERIE

We have sought out some of the finest producers to showcase a selection of the best British cheeses and cured meats. Served with sourdough bread and crispbread crackers along with our very own homemade chutneys and pickles, they go superbly well with our range of artisan drinks.







<b>The Scottish Board</b> (2 meats & 2 cheeses)	£15.75
Great Glen Venison Salami – Organic Fennel Salami – Isle of Mull Cheddar – Black Crowdie Cheese. Served with Bread, Crackers, Homemade Chutney and Blackberry Dressing	
<b>The Northern Cheeseboard</b> (3 cheeses)	£12.50
Mrs Kirkham's Lancashire – Garstang Blue – Bluemin White served with Crackers, Homemade Chutney, Honey and Bread	
<b>The Southern Meat Board</b> (3 meats)	£12.50
Dorset Chorizo – Islington Saucisson – Wagyu Beef Salami. Served with Bread, Homemade Pickles and Dressed Leaves & Red Onion.	

### Mixed Boards

1 item board - £5.25; 2 item board - £9.00; 3 item board – £12.25; 4 item board - £15.25

Our mixed boards let you choose your own combination of meats and cheeses. Cured meats are served with our homemade pickles, cheeses with crackers and one of our homemade chutneys and all boards come with sourdough bread (GF available on request):

#### Our Cheeses

Isle of Mull Cheddar (R)   
Mrs Kirkham's Lancashire (R)   
Black Crowdie (Soft cheese rolled in oats) (P; V)   
Bluemin White (Creamy, mould-ripened) (P: V)   
Blanche (soft goat's cheese) (R)   
Garstang Blue (P: V) 

#### Our Meats

Woodall's Blackcombe Ham  
Cobble Lane Wagyu Beef Salami  
Cobble Lane Saucisson  
Great Glen Venison Salami  
Organic Fennel Salami  
Capreolus Chorizo  
Truffle infused Lardo (cured back fat)

#### About some of our suppliers:

**Cobble Lane** – A specialist butchery in Islington, London, curing meats from high-quality UK Farmer

**Capreolus** – Multi-award winning, family owned artisan charcuterie producer in West Devon

**Mrs Kirkham's**– Now run by her son, Mrs Kirkham started making cheese in 1978 from her Mother's recipe and cheese making equipment before expanding to bigger premises in 2008

**The Cheese Cellar Dairy** – founded by our supplier, Harvey & Brockless, they make Blanche from the Wallis family's herd of goats in Worcestershire

Peelham Farm - An organic, family-run farm located close to the Berwickshire Coast in the southern Scottish Borders who make the organic fennel salami

V = Vegetarian; P = Pasteurised Cheese; R = Raw Milk Cheese

**Information on all allergens available on request. Please ask a member of our team if you've any questions regarding allergens and our menu**