

Lamy's

3:00-5:30pm

Ploughman's Board, Wiltshire ham, mini beef and harissa sausage roll, Paxton's cave aged mature cheddar, truffled Brie de Meaux, aged balsamic onions, piccalilli, grapes, cornichons, sourdough, greengage chutney 15.0

Local cheese board, Paxtons cave aged mature cheddar, Colston Bassett stilton, Truffled Brie de Meaux, served with Marcona almonds, greengage chutney, sourdough 16.5

Charcuterie board, 24 month aged parma, fennel salami, air dried Bresaola, served with cornichons, sourdough, caper & herb butter 17.5

Nocellara olives (v) 4.8

Salted Marcona almonds (vg) 4.8

Fresh sourdough, caper & herb butter (v) 6.0

Whips & dips, served with sourdough, mushroom parfait, spinach & artichoke, house labne 12.0

Aussie lamington party (3 mini lamingtons), classic, red velvet, lemon polenta 10.0

Cream Tea 7.5

Freshly baked scones (plain & raisin), house made raspberry jam, lashings of clotted cream

AFTERNOON

(v) - Vegetarian, (vg) - Vegan, (gf) - Gluten free, (df) - Dairy free, (n) - Nuts, (sh) - Shellfish
All dishes may contain traces of nuts. Ask for full allergen/ingredient list
13.5% discretionary service charge added to each bill.