



# ***Breads and Baked Goods***

## **Feta and Olive loaf (450g) £2**

Full of the flavours of the Mediterranean, this organic stone-ground white loaf contains Greek feta cheese, chopped black olives and loads of olive oil. Super with salads and great for dipping.

## **Lager and Honey batons (450g) £2**

This loaf combines the natural sweetness of honey with the crisp fresh flavours of fine golden lager to produce a soft white bread which is great with soups and for sandwiches. Using only stone-ground organic flour, this handmade bread is beautifully finished with sesame and nigella seeds.

## **Olive Fougasse (390g) £2**

A hand-sculpted Provençal flatbread, bursting with olive oil as well as chopped black olives, evoking the flavours of France. This heavenly moist bread uses only organic stone-ground white flour and is finished with yet more extra virgin olive oil and sea salt flakes. Fantastic with soups, pates and antipasto!

## **Pesto and Sundried Tomato Flutes (450g) £2**

A hand-crafted loaf made with organic stone-ground flour, with the basil-y aroma of fresh home made pesto and chopped sun-dried tomatoes. Great with soups, with antipasto or for sandwiches.

## **Cheese and Roasted Onion boules (450g) £2**

A rustic loaf; full of the flavours of roasted onions and topped with finest mature cheddar. One of our most popular loaves; this is made with organic stone-ground malted flour, and is super with savoury dishes and meats.

## **Spelt and Linseed split tin (450g) £2**

Made with the oldest cultivated wheat grain, this spelt loaf also contains the healthy super-seed, linseed. Organic stone-ground spelt together with organic white flour produce a great bread for breakfast, soups or sandwiches, with a distinctive nutty flavour.

## **Malted Ale loaf (450g) £2**

Using locally-produced stout as its base flavour, dark muscovado sugar and a handful of malted grains, this rich hand-crafted loaf contains organic stone-ground flour and is fantastic with strong cheeses and marmalade (not together though!)



## ***Local and Regional Cheeses***

### **Lincoln Imp (unpasteurised) £5.30 per 265g wax-coated truckle**

A firm favourite, made with extra mature Somerset cheddar, and affinaged by Park View at Market Rasen, Lincolnshire. Wax coated for freshness and wickedly strong - what more can we say?!

### **Lincolnshire Poacher (unpasteurised) £ 3.56 per 200g**

Many times award winning farmhouse cheese from Reads at Ulceby in Lincolnshire, lively and complex flavours, slightly nutty.

### **Cotehill Yellow (unpasteurised) £3.92 per 200g**

From North Lincolnshire, mild and with a smooth texture, a bit like Edam

### **Sparkenhoe Red Leicester (unpasteurised) £ 3.50 per 200g**

The best Red Leicester available - firm and nutty, made from an old recipe, clothbound and aged for 4 months. One of the few Red Leicesters made in Leicestershire. A wonderful cheese.

### **Fowler's Little Derby (pasteurised, vegetarian) £3.48 per 200g**

This cheese dates back to 1675 and is cellar matured for between 20-30 weeks. Lighter than a mature cheddar and washed in red wine. A very tasty but not overbearing cheese. Fowlers are the oldest cheesemakers in the country.

### **Fowlers Ale and Mustard (pasteurised, vegetarian) £2.90 per 200g**

A full bodied cheese, with a powerful punch, and a selection of good flavours to tingle the tastebuds – real ale and mustard seeds – very moreish...!

### **Fowlers Sage Derby (pasteurised, vegetarian) £2.90 per 200g**

A very traditional favourite. A mild derby cheese, put together in the 18th century as sage was considered to have health giving properties.

### **Fowler's Oak Smoked Warwickshire Truckle (pasteurised, vegetarian) £3.56 per 200g**

One of Fowlers `Top Hat` cheeses, firm, creamy and and smoked lightly over smouldering wood chips

### **White Stilton (pasteurised, vegetarian) £ 2.90 per 200g**

Stilton without the blue from the famous Nottinghamshire dairy at Colston Bassett. Rich, creamy and mild on the palate. Fantastic with apple. A young cheese, so it should be eaten within a few days.

**Dambuster (pasteurised, vegetarian) £ 3.10 per 200g**

A sharp clean tasting cheese from Market Rasen made with Somerset cheddar and matured locally. A real bomber of a cheese! Remilled to add a deep flavour.

**Red Windsor (pasteurised, vegetarian) £ 2.84 per 200g**

From Long Clawson dairy in Leicestershire, this cheese contains port and brandy giving a delicious blend of sweetness and rich cheese. An unusual pink colour, eye catching for the cheeseboard.

**Colston Bassett Stilton (blue cheese, vegetarian) £3.00 per 200g**

The King of cheeses - creamy and sharp, and it's local, from Colston Bassett dairy in South Nottinghamshire. Generally held to be the best traditional stilton.

**Shropshire Blue (blue, vegetarian) £3.30 per 200g**

A great alternative to stilton, also from Colston Bassett dairy. Smooth with a caramel tang and a lovely deep orange colour.

**Lincoln Blue (pasteurised, vegetarian) £3.52 per 200g**

A lovely local soft blue, encased in wax. An English translation of Gorgonzola but even better!

**Cotehill Blue (blue, unpasteurised) £ 4.18 per 200g**

A semi-soft blue from Lincolnshire with a bit of a crust, a lovely creamy texture and a rounded flavour. A silver medal winner at the Nantwich Cheese Show.

**Berkswell Ewes Sheeps Cheese (unpasteurised) £5.44 per 200g**

A fantastic firm cheese with a real depth of flavour, a bit like an Italian Peccorino.. Top of the range!

**Yorkshire Fettle Sheeps Cheese (pasteurised, vegetarian) £4.44 per 200g**

A creamy feta from Thirsk - perfect for salads. One of Yorkshire`s best kept secrets!

**Wigmore Sheeps Cheese (unpasteurised) £5.90 per 200g**

**Pantysgawn Goats Cheese (pasteurised, vegetarian) £4.10 per 200g**



## Chilli Products

### Lime Chilli Pickle £3 for 220g jar



Shredded fresh lime in a traditional mix of Indian spices and fresh chillies combined to make this hot and tangy partner for eastern dishes. Traditionally served as an entree before an Indian meal but can also be used in sandwiches and pitta bread. Try mixing with a little yoghurt for a milder taste.

### Tongue Tickle Chilli Pickle £3 for 220g jar



A tomato, onion and Serrano chilli relish. Add a bit of 'zing' to your ploughman's or liven up your ham and cheese sarnies. Just warm enough to tickle your tongue without being overpowering.

### Chilli Piccalilli £3 for 220g jar



Traditional piccalilli with a hint of chilli heat. A big favourite with our customers, fantastic in sandwiches, with cheese or cold meats.

### Hot Pickled Chilli Peppers £3 for 220g jar



A variety of whole chillis, including Habanero, Jalapeño, Thai, Bolivian Rainbow and more. Use as an Ingredient in hot dishes or, for the brave, on the side.

### Mango Chilli Chutney £3 for 220g jar



Similar to the stuff you get at the supermarket, but better! Fresh, quality ingredients with added Serrano and tuxlas chilli peppers provide just the right amount of heat in this sweet, fruity chutney. Try with poppadoms, onion bhajis, samosas or cheese. Try it instead of your traditional pickle with a ploughman's lunch.

### Fiery Fruit Chilli Chutney £3 for 220g jar



A warming chutney made with apples, prunes, sultanas, apricots and tomatoes. Perfect with cold meats and cheeses. Excellent in toasted cheese sandwiches.

### Chipotle Chilli Relish £3 for 220g jar



Sweet smoky relish made with tomatoes, sweetcorn, and smoked jalapeno chilli for a warm, distinctive flavour. Excellent with burgers and barbequed or grilled meat.

### **Hellish Chilli Relish £3 for 220g jar**



Onion and Habanero peppers combine for a hot accompaniment to sausage, burgers, cold meats, cheese, or sandwiches. How about spicing up your onion gravy?

### **Bombay Bomb Chilli Relish £3 for 220g jar**



Whole Thai chillis provide the heat for this traditionally spiced, hot Indian pickle. Try it as an accompaniment to Indian food. Also good with pastries and can be combined with yoghurt to create a milder dipping sauce.

### **Thai Chilli And Grape Jelly £3 for 220g jar**



A wonderfully attractive jelly with the beautiful colour and sweetness of red grape juice with an undertone of green Thai chilli. Great with cream cheese, cold meats and sausages or can be brushed onto meat (particularly lamb) or vegetables before cooking to provide the ideal marinade with a touch of heat. Fantastic in a bowl of vanilla ice cream!

### **Jalapeno Lemon and Cardamom Chilli Jelly £3 for 220g jar**



Zing and zest with a hint of heat is the best way to describe this aromatic jelly. Lovely when brushed onto meat, vegetables and seafood before cooking and a tasty addition to the cheese board and toasted sandwiches.

### **Serrano Lime and Coriander Chilli Jelly £3 for 220g jar**



The Gringo's best seller. Warm, fruity, and moreish, ideal with fishcakes, great with cold meats, sausages and cheese, especially brie. Alternatively try blending with natural yoghurt to make a zesty dip.