



ALL DAY MENU

{daily 11am-sunset}



FLAMBÉES

TRADITIONAL TARTE FLAMBÉE

An Alsatian flatbread topped with fromage blanc, thinly sliced onions and house smoked bacon. Baked until crisp

– 18 –

FORESTIERE

Traditional Tarte Flambée (fromage blanc, thinly sliced onions and house-smoked bacon) with the addition of cremini mushrooms

– 19 –

GRATINÉE

Traditional Tarte Flambée (fromage blanc, thinly sliced onions and house-smoked bacon) with the addition of gruyère cheese

– 20 –

FLAMBÉE MAISON

Our unique take on an Alsatian classic... Alsatian flatbread topped with fromage blanc and thinly sliced onions, baked until crisp. Topped with Iberico ham, local greens and balsamic reduction

– 20 –

PLATTERS

served with freshly baked bread

THE LOCAL

Local 6yr Old Cheddar, Seed to Sausage Cured Genoa Salami, LOTM Country Brown Mustard, Seed to Sausage Hunter's Salami, The Inn's

Bacon Marmalade

– 23 –

FRESPANOL

Manchego Cheese, Iberico ham, Saucisson Sec, Cornichons, Cressy
Chardonnay Mustard, Marcona Almonds

– 23 –

VIVA ITALIA

Piave Stravecchio cheese, Prosciutto de Parma, Calabrese,
Castelvetrano Olives, Marinated Oven-Roasted Tomatoes

– 23 –

FARMSTEAD

House Smoked Farmstead Kielbasa, Back Forty Bonnechere Wood
Smoked Sheep Cheese, Seed to Sausage Wine Cured Beef Bresaola,

House Piccalilli

– 23 –

BREWMASTERS FAVOURITES

Two House-made Sausages (Black River Cheddar & Jalapeno and Sundried-tomato & Herb), LOTM Jalapeno-Ale Mustard, Southern Pimento Cheese Spread, Pyramid Ferments Dill & Garlic Sauerkraut

– 23 –

FROMAGE A TROIS

Chateau de Bourgogne triple cream brie (FR), Fifth Town's Morning Moon semi-firm cow cheese (PEC), Bleu D'Auvergne Creamy Blue (FR), accompaniments

– 21 –

extra bread +2

TARTINES

toasted french bread with various toppings

POMODORINI

Our savoury marinated roasted roma tomato mixture paired with creamy house Labneth, extra virgin olive oil and Maldon salt

- 16 -

ASPARAGUS PESTO

With Iberico ham, shaved Manchengo cheese, and drizzled with extra virgin olive oil

- 17 -

ZAALOUK WITH SOFIA BURRATA

Smoky roasted eggplant and seasoned tomato spread, topped with

locally made burrata cheese

– 16 –

CROQUE MONSIEUR

Creamy bechamel and dijon topped with thinly sliced Jambon de Paris
and Gruyère cheese – baked until golden

– 17 –

PETITE ASSIETTES

small plates for sharing or for just a little something

CHICKEN LIVER MOUSSE

Our signature creamy pate, pickled red onions and Cressy

Chardonnay mustard. Served with fresh baked bread

– 17 –

SMOKED LOCAL WHITEFISH

You can't get more local than this... Creamy hickory-smoked whitefish spread, served with baked baguette rounds. Fish is from Harrison Fisheries down in Cressy!

– 17 –

MARINATED CANNELLI BEAN DIP

Soaked in garlic and shallot-infused olive oil and tossed with fresh garden herbs, sun dried tomatoes and Aleppo pepper. Served with fresh baked bread

– 16 –

BLOOMFIELD PUBLIC HOUSE COUNTRY TERRINE

A delicious, rustic, country style pork pate made by our friends over in Bloomfield. Served with fresh baked baguette, cornichons and the famous Cressy Chardonnay Mustard

– 17 –

SWEETS

creme brulee cheesecake

chocolate-almond torte

carrot cake

bailey's cheesecake

assorted freshly baked pastries (limited availability)