

PLEASE NOTE:
COVID-19

We do everything in our power to limit the spread of covid-19 and ask all our customers to please comply and follow all measures put in place to help keep yourself and all our staff safe.

Please use the hand sanitisers provided on entry

Please use hand sanitisers provided on tables once your orders are served as well as once your tables are cleared

Tables will be spaced to comply with guidelines

Please avoid gathering around other tables and respect the social distance guidelines in place

We have all measures in place to comply with guidelines and cannot be held responsible for the spread of Covid-19



platters

please see back of menu

woburn mosaic platters

small sharing

1. mosaic platter

11 22

a selection of charcuterie and cheese.

salami, spiced coppa, parma ham with a selection of four cheeses of your choice (see cheese platter) served with a selection of pickles, sourdough toast and crackers

2. mosaic cheese platter

12 24

soft brie (soft), epoisses (soft), costello creamy blue (soft blue), sparkenhoe (blue), shropshire blue (red blue), red fox (think red leicester with parmesan crystals), driftwood (smooth soft goats' cheese), mature cheddar

served with a selection of pickles, sourdough toast and crackers

3. mosaic blue platter

8 16

costello creamy blue (soft blue), shropshire and sparkenhoe

served with honey, a selection of pickles, sourdough toast and crackers

4. mosaic salami platter

8 16

red wine and peppercorn salami, rosemary salami

served with piccalilli, fresh sourdough bread and croatian olive oil

5. mosaic bresaola platter

8 16

sliced beef bresaola

served with wild rocket, shavings of parmesan, fresh sourdough bread and croatian olive oil

small sharing

6. mosaic smoked salmon platter

10 20

oak smoked salmon

served with wild rocket salad, a selection of pickles, fresh sourdough bread and croatian olive oil

7. baked camembert

10

Prepared with garlic and rosemary, served with sourdough toast and a small salad

8. mosaic pate

6

brandy and herb chicken liver pate

served with sourdough toast, chilli jelly and brandy pickled cranberries

9. mosaic vegan pate

6

vegan mushroom pate

served with sourdough toast, chilli jelly and brandy pickled cranberries

10. home made crumble

6

freshly baked fruit crumble served with cream. Please allow 20 minutes for baking

selection of pickles

raspberry vinegar beetroot, comichons, sweet pickled cucumber with turmeric and mustard, balsamic onion relish, piccalilli, olives

allergens

please ask a member of staff about our products if you have any allergies

please note groups of 6 or more: a discretionary service charge of 12.5% will be added to your bill

please note: last orders on food is 20:30 and drinks 21:00. We close at 22:00 and the garden needs to be vacated by then.

please respect our neighbours and keep noise to a minimum