

CLOUD

23
MAIN MENU



DAY SESSION

A curated selection of dishes served 12:00-18:45

SNACKS AND PLATES

8.00 EACH / 2 FOR 15.00 / 3 FOR 20.00

BURRATA (V) 725 Kcal

Asian-Style Chilli Oil, Crispy Onion

APPLE AND BLUE CHEESE CREPE (V) 694 Kcal

Truffle Honey, Walnut

SLICED MORTADELLA 578 Kcal

Grilled Artichokes, Sourdough

TRUFFLE HUMMUS (V) 299 Kcal

Smoked Paprika Tortilla Crisp

ROSE HARISSA HUMMUS (PB) 279 Kcal

Smoked Paprika Tortilla Crisp

BASIL PESTO HUMMUS (V) 385 Kcal

Smoked Paprika Tortilla Crisp

CHEESE PLATE (V) 725 Kcal

Rutland Red Leicester, Cambozola Brie Blue, Onion Chutney, Garlic Crostini

PRESERVED LEMON LABNEH (VE) 734 Kcal

Sun-Dried Tomato, Garlic Crostini, Pesto Crushed Nuts

SANDWICH PLATTER (V AND PB AVAILABLE) 435 Kcal

A Set Selection Of Sandwiches Taken From Our Afternoon Tea Offering

SHORROCK'S LANCASHIRE BOMB CHEESE SCONE (V) 531 Kcal

Sun-Dried Tomato Cream Cheese, Red Pepper & Chilli Jam

All produce is prepared in an area where allergens are present.

For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team. A discretionary 12.5% service charge will be added to all bills.

All prices are in British pounds & inclusive of VAT of the current rate

CORE SESSION

Our all-day selection of signature bar food

SNACKS

4.00 Each

ROSEMARY NUT MIX (PB) 606 Kcal

Almonds, Cashews & Peanuts Roasted with Mediterranean Sun-Dried Rosemary

GIANT CORN PUFFS WITH CHILLI (VE) 220 Kcal

PISTOU NUT MIX (V) 224 Kcal

Broad Beans, Peanuts & Cashews Roasted with Pesto

GORDAL OLIVES (PB) 139 Kcal

SALTED CRISPS (PB) 262 Kcal

CHARGRILLED ARTICHOKE HEARTS (PB) 125 Kcal

Oregano, Thyme, Olive Oil

TOWERS

CHARCUTERIE TOWER 1419 Kcal

32.00

*Rosemary, Salami, Mortadella, Rutland Red Leicester,
Harissa Hummus, Pesto Dip, Gordal Olives, Onion Chutney
Rosemary Nut Mix, Garlic Crostini, Smoked Paprika Tortilla Crisp*

GRAZING TOWER (V) 1264 Kcal

32.00

*Truffle Hummus, Preserved Lemon Labneh, Cambozola Blue Brie,
Pesto Dip, Grilled Artichoke, Gordal Olives, Onion Chutney,
Rosemary Nut Mix, Garlic Crostini, Smoked Paprika Tortilla Crisp*

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CORE SESSION

Our all-day selection of signature bar food

PLATES

CHEESE PLATE (V) 725 Kcal 8.00
Rutland Red Leicester, Cambozola Blue Brie, Onion Chutney, Garlic Crostini

BAR SNACK TRIO (V) 726 Kcal 8.00
Giant Corn Puffs, Pistou Nut Mix, Salted Crisps

DIPS

8.00 EACH OR 2 FOR 15.00

TRUFFLE HUMMUS (PB) 299 Kcal
Smoked Paprika Tortilla Crisp

ROSE HARISSA HUMMUS (PB) 279 Kcal
Smoked Paprika Tortilla Crisp

BASIL PESTO HUMMUS (V) 385 Kcal
Smoked Paprika Tortilla Crisp

DESSERTS

CARROT CAKE (V) 415 Kcal 5.50
Cream Cheese, Golden Raisin

PUMPKIN SEED FLAPJACK (PB) 472 Kcal 4.50
Dried Cranberry

ROCKY ROAD BROWNIE (V) 725 Kcal 5.00
Honeycomb Biscuit

SWEET BITE TRIO (V) 385 Kcal 12.00
Carrot Cake, Lemon Macaron, Rocky Road Brownie

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