

CHOOSE YOUR CHEESES

SELECT YOUR MEATS

PICK ANY EXTRAS TO COMPLETE YOUR BOARD

SPEAK TO THE TEAM FOR RECOMMENDATIONS!

CHEESE

Old Winchester | Wiltshire 4.2
Hard, Cow, P, V

Gouda style, caramelised, smoky and with crystalline crunches.

Stonebeck | Yorkshire Dales 5.2
Hard, Cow

Rich, long, complex, multi-layered flavour, with a pliant-yet-crumby texture.

Finn | Powys 4.7
Soft, Cow, P, V

A triple-cream cheese, a classic of the French Parisian style. Rich & delectable.

Sinodun Hill | Oxfordshire 5.4
Soft, Goat, P, V

Mousse-like delicate texture and zippy fresh taste with herbaceous goaty finish.

Beenleigh Blue | Devon 4.7
Blue, Cow, P, V

Originally based on a Roquefort recipe, this cheese turned out sweeter and milder. Flinty, minerally, fresh.

MEATS

York Ham | Lishmans, Ilkley 5.5

The York Ham is traditionally a dry cured ham from a Large White pig. It is slightly saltier and firmer textured than the hams we are probably used to today.

Bresaola | Lishmans, Ilkley 5.25

Carefully cured with traditional spices and partially de-alcoholised red wine, this lean, protein-rich meat delivers a tender texture and deep, savoury flavour.

Chorizo | Wass Farm, Ampleforth, York 4.25

Made from animals that have lived a truly free range life in woodlands. Typically spiced & moreish.

Mangalitsa pork & fennel salami | Wass Farm, Ampleforth, York 5.5

Mangalitsa - a woolly-coated pig that some say has one of the best tasting pork meats in the world.

ALL BOARDS SERVED WITH CHUTNEY, BLACK BEE HONEY & WALNUTS AS STANDARD

EXTRAS

Bread & dipping oils 4.5

Baltzersens roasted garlic sourdough, rosemary & sea salt foccacia & cold pressed Yorkshire rapeseed dipping oil

Fava Bean & Poppy Seed Crackers 3

Antipasti Selection 5.8

Olives Et Al, Dorset - Sicilian Nocellara Del Belice Olives, Stuffed Pepperabica Peppers & Pickled Cornichons

o small plates

Yorkshire Nduja, toasted Baltzersens baguette & honey	7.2
Lishmans Bresaola, Yorkshire ricotta, new season parsnip & shallot dressing	7.5
Bitter leaf salad, walnut & black bee honey vinaigrette	5.5
Classic Spanish potato & onion tortilla	4.5
Crown prince squash & caramelised onion tartlet	6.5

o puds

Honeycomb affogato	5.5
<i>add a shot of Frangelico</i>	1.5
Chocolate & Hazelnut semifreddo	7
Bessie's marmalade & earl grey frangipane tart w/ Northern Bloc clotted cream ice cream	7.9

BEERS

Festoon 4.6% Amity Brew Co GF	6.4
<i>Helles Lager - refreshing, bitter & bready.</i> 440ml can	
Striding Edge 2.8% Northern Monk	6
<i>Light IPA - piney, citrusy & fresh.</i> 440ml can	
Waterpistol 4.6% Amity Brew Co	7.5
<i>Pale ale - juicy, lime & tropical vibes.</i> 440ml can	
Faith 5% Northern Monk	6.4
<i>Hazy pale ale - packed with soft fruit flavours.</i> 440ml can	
Blond 0% Leffe	3.8
<i>Belgian - subtle notes of vanilla and cloves.</i> 250ml bottle	

WINES

SPARKLING

Frizzante white | Sicily | 13% | Defy 10
250ml can

La Bulle Rose | France | 13% | Mad Med 11
250ml can

WHITE/ROSE/ORANGE

Organic White | Sicily | 13% | Defy 10
250ml can

Organic Rose | Spain | 13% | Defy 10
250ml can

L'orange | France | 13% | Mad Med 11
250ml can

RED

Le Rouge | France | 13.5% | Mad Med 11
250ml can

wildings

riverside cafe

An autumnal feast

09.11.24

NIBBLES//

LISHMANS BRESAOLA, SUN DRIED
TOMATO & AIOLI BRUSCHETTA

THYME & CARAMELISED ONION
TARTLET

HONEYED BEETROOT, YORKSHIRE DAMA
RICOTTA & SEEDS

HERBY SAUSAGE, SOFT SET POLENTA
& DIJON CREAM
W/ BITTER LEAF SALAD

BLACKBERRY & CHOCOLATE
ROULADE

£45PP

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riverside cafe

A winter's feast **30.11.24**

NIBBLES//

OGLESHIELD, APPLE & DOUGLAS FIR
CROQUETTES

LISHMANS NDUJA & PICKLED CELERY
BRUSCHETTA

CHARD, RAISIN, CRANBERRY AND
CHESTNUT TART

SAFFRON RISOTTO OSSOBUCO
W/ CHARRED LEMON SPROUTS

KIRSCH BRANDY SNAPS WITH
CHERRY, MASCARPONE AND
CHOCOLATE

£45PP

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