

Home cured charcuterie boards

We produce all our charcuterie right here in The Reliance using Yorkshire rare breed pork & traditional techniques & recipes

Choose what you'd like from the charcuterie blackboard, all boards served with bread & pickles

£3.00 per item

Smaller Plates

Today's soup	£4.95
Cucumber, lemon, borragge, goats curd	£6.95
Heirloom tomatoes, basil, sunflower seeds, buffalo mozzarella	£7.50
Vegetables a la Grecque	£6.95
Mackerel, gooseberry & mint salsa	£7.50
Halloumi, sesame, courgette, mint, dill	£7.50

Bigger Plates

Reliance black pudding, home cured bacon, new potatoes, poached egg	£7.95
Lamb shoulder, broad beans, mint salsa verde	£15.25
Pici pasta, broad beans, oyster mushrooms, honey bee goats cheese	£12.95
Erdinger battered haddock, twice cooked chips, mushy peas & tartare sauce	£11.95
Toulouse sausage, braised lentils, herb crumb	£12.95

Sunday Roasts

A prime cut of Yorkshire meat served with roast potatoes, Yorkshire pudding, vegetables & gravy

Roast topside of rare breed Beef	£13.50
Roast loin of Gloucester Old Spot Pork	£12.50
Roast shoulder of Lamb	£13.50
Reliance nut roast, roast trimmings, veggie gravy	£11.50

Sides

Greens, chilli & hazelnut butter	£3.50	Dressed leaves	£3.25
Shaved heirloom carrots, orange oil, dukkal	£3.50	Twice cooked chips	£3.50
Roast pink fir potatoes, garlic, rosemary	£3.50	Mash	£3.50

Our fresh meat has been reared in Yorkshire, our eggs are Yorkshire free range.

Please ask us for information regarding allergens in our dishes.

Service not included