

No 5



RESTAURANT
& WINE BAR

with your wine.....

Mixed olives	4.00
Sea salt mixed nuts , peanuts, cashews and almonds tumbled in sea salt	2.50
Spicy BBQ crunchy corn , gently spiced	2.50
Rosemary almonds , punchy, sweet and savoury	3.00
Sweet chilli rice crackers , crunchy and savoury	3.50
Artisan bread board , with olive and balsamic oil	4.50

No 5 sharing board

A selection of our finest charcuterie, cheeses and antipasti.
Served with Nocellara olives, locally produced sourdough bread, oil and balsamic, crackers, fig chutney, sweet drop red peppers and cornichons (serves 2)

35.00

Pairing suggestion: add 2 x 125ml glasses of Esk Valley Sauvignon Blanc Marlborough

45.00

Fish sharing board

Mackerel paté, smoked salmon, cold water prawns, smoked fish of the day and a fresh dressed Whitby crab. Served with green leaves, cornichons, locally produced sourdough bread, butter and a garlic lemon mayonnaise (serves 2)

40.00

Pairing suggestion: add 2 x individual bottles of Villa Sandi Prosecco

55.00

Vegetarian platter

Hummus, sundried tomatoes, gouda, dried apricots, crisp baguette, celery, grapes, cream cheese stuffed peppers, cornichons and nuts (serves 1)

18.00

Add a 125ml glass of house white or red wine

23.00

Camembert to share.....

16.00

Baked Camembert with your choice of topping:

Pecan and honey

Garlic and rosemary

Chilli jam

Served with sourdough bread

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lunch menu