

MADE  
IN  
OLD  
STEAD



## HOW TO SERVE

### Yorkshire Thyme Focaccia

1. Pre-heat the oven to 200°C (180°C Fan).
2. Remove the film from the focaccia packaging and place into the centre of the oven for five minutes.

### Cured Meats, Cheeses & Condiments

Remove all elements from the refrigerator 30 minutes before serving and allow to come up to room temperature.

### Banks Brothers Wine

Syrah Mourvèdre No. 11 - Serve straight from the refrigerator.  
Pineau d'Aunis Rose No. 13 - Remove from the refrigerator 30 minutes before serving.

## ALLERGENS

Oldstead Thyme Focaccia: **Cereals containing Gluten**

Herb Rapeseed Oil & Black Garlic Vinegar: **Sulphites**

Pickled Carrot: **Sulphites**

Pickled Crown Prince: **Sulphites**

Pickled Onion Petals: **Mustard, Sulphites**

Courgette Relish: **Mustard, Sulphites**

Oldstead Lomo: **Sulphites**

Oldstead Salami: **Sulphites**

Courtyard Dairy Cheeses: **Milk. May contain Cereals containing Gluten, Egg**

Banks Brothers Wine: Refer to product packaging

For allergens, please see in **bold**.

Due to the way food is currently prepared, it is not possible to guarantee the absence of allergens in our dishes. Keep all food refrigerated, unless stated otherwise.

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