

MADE
IN
OLD
STEAD



HOW TO SERVE OLDSTEAD 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

Pineau d'Aunis Rose No. 13 - Serve straight from the refrigerator.

Gamay / Pinot Noir No. 14 - Remove from the refrigerator 30 minutes before serving.

ALLERGENS

Oldstead Thyme Focaccia: **Cereals containing Gluten (Wheat)**

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

Shredded Oldstead Cornichons: **Mustard, Sulphites**

Pickled Carrot: **Sulphites**

Pickled Green Tomatoes: **Sulphites**

Crab Apple Jelly: **Sulphites**

Semi Dried Tomatoes: **Sulphites**

Yorkshire Charcuterie: **Sulphites**

Courtyard Dairy Cheese x2: **Milk**

No 13 Pineau D'aunis Rose: **Sulphites**

No 14 Gamay Pinot Noir: **Sulphites**

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

Please be aware that 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.