

CHARCUTERIE & CHEESE



CHEESES

Killeen Goats' Gouda - Sweet, Perfumed & Floral
Pasteurised Goat's milk, *Co. Galway, Éire*

St. James - Savoury, Rich & Sweet
Raw Sheep's milk, *Cartmel, Cumbria*

Baron Bigod Brie - Rich & Creamy
Raw Cow's milk, *Bungay, Suffolk*

Rollright - Soft, Rich & Buttery
Pasteurised Cow's milk, *Chadsworth, Gloucestershire*

Old Roan Wensleydale - Fresh, Sharp, Creamy
Raw Cow's milk, *Wensleydale, Yorkshire*

Oglesfield - Fruity & Supple
Raw Cow's milk, *North Cadbury, Somerset*

Sparkenhoe Vintage Red Leicester - Strong & Full-flavoured
Raw Cow's milk, *Bosworth, Leicestershire*

Kirkham's Lancashire - Buttery, Yoghurty & Light
Raw Cow's milk, *Goosnargh, Lancashire*

Hafod Cheddar - Complex, Buttery & Smooth
Raw Cow's milk, *Lampeter, Wales*

Winslade - Soft & Goopy
Pasteurised Cow's milk, *Herriard, Hampshire*

Old Winchester - Crystalline, Powerful & Strong
Pasteurised Cow's milk, *Landford, Wiltshire*

Cote Hill Blue Brie - Soft, Creamy & Delicate
Raw Cow's milk, *Osgodby, Lincolnshire*

Darling Blue - Smooth, Gentle & Biscuity
Pasteurised Cow's milk, *Wooler, Northumberland*

Lanark Blue - Creamy, Rich & Powerful
Raw Sheep's milk, *Lanarkshire, Scotland*

Cheesemonger's Slate £12.00 (3) / £17.00 (5)
(Enjoy any of our cheeses on their own for £5.50)

Charcuterie Slate £14.00
(Choice of any 3 meats)

Mixed Slate (3 of each) £20.00

- all served with homemade crackers, chutneys & accompaniments

CHARCUTERIE

Cobble Lane Charcuterie - Founded in 2013 in Islington, North London, Cobble Lane cut, cure, smoke and hang meats supplied by a small selection of high-quality British assured farmers. Everything we do is about taste, quality and welfare. They use traditional hand-crafted methods and techniques for producing small batches of award-winning Great British Charcuterie.

Fennel & Garlic Salami

Salt & Pepper Salami

N1 Soppressata

Bresaola

Coppa

Islington Saucisson

SMALL PLATES

House Mixed Olives £4.00

House Roasted Nuts £4.00

Sourdough Bread, EV Olive Oil & Balsamic
or Farmhouse Butter £4.00

Tartiflette £13.50
French Potato, Bacon & Raclette Casserole

Baked Tunworth, Honey & Crusty Bread £13.95
British Camembert, *Basingstoke, Hampshire*

APERITIFS

Gin/Vodka & Fevertree Tonic - 50ml £11.00
Tanqueray 10 / Tanqueray Sevilla or Nemiroff Vodka

Kir Royale - Champagne Drappier & Crème de Cassis £11.00

Aperol Spritz £9.00

Negroni - Tanqueray 10/Gosling Black Seal Rum £10.50

Old Fashioned - Redwood Empire/Gosling Black Seal Rum £10.50

Barrel Aged Negroni £13.00

Espresso Martini £10.50

Hot Toddy £8.00

Gin/Vodka Martini £10.50

Hennessy XO £10.00

SWEET/DESSERT WINE 100ml

Palazzina Moscato D'asti Vendemmia Tardiva £6.00
Piemonte, Italy V
Single vineyard, late harvest, ripe apricot, honeysuckle

Fernando de Castilla Fino en Rama £7.00
Jerez, Spain V
Intense, savoury, saline, almond

Cline Cellars Late Harvest Mourvèdre £9.00
California, USA V / S
Moreish red dessert wine, luscious, coffee, chocolate

Kardos Tokaji Forditas £10.00
Tokaj, Hungary V / S
One of the kings of dessert wine, botrytis, honeyed, exotic

Quinta Da Retiro Novo £7.00
Douro, Portugal V
Single quinta Port, full-bodied, black cherry, bramble