

CHEESE & CHARCUTERIE



APERITIFS

Cantina di Soliera Lambrusco di Sorbara Dry Lambrusco Di Sorbara <i>Emilia Romagna, Italy</i> ✓	125ml - £6.50 / Bottle - £28.50
Selvaggio Prosecco 'Cuvee Graffiti' Extra Dry Glera - <i>Veneto, Italy</i> ✓	125ml - £6.50 / Bottle - £30.00
Mas Macià Cava Brut Macabeo/Xarel·lo/Parellada <i>Penedès, Spain</i> ✓	125ml - £7.00 / Bottle - £32.00
Champagne Drappier Carte d'Or Brut Pinot Noir/Chardonnay/Pinot Meunier <i>Champagne, France</i> ✓	125ml - £11.00 / Bottle - £60.00
Champagne Drappier Rosé De Saignee Brut Pinot Noir - <i>Champagne, France</i> ✓	125ml - £12.00 / Bottle - £65.00
Gin/Vodka & Fevertree Tonic - 50ml Tanqueray 10 / Tanqueray Sevilla or Nemiroff Vodka	£11.00
Kir Royale - Champagne Drappier & Crème de Cassis	£11.00
Aperol Spritz	£9.00
Negroni - Tanqueray 10/Gosling Black Seal Rum	£10.00
Old Fashioned - Redwood Empire/Gosling Black Seal Rum	£10.00

CHEESES

(Wine pairing suggestion)

Killeen Goats' Gouda - Sweet, Perfumed & Floral Pasteurised Goat's milk, <i>Co.Galway, Eire</i> (Domaine Felix Sauvignon Blanc Saint-Bris)
St. James - Savoury, Rich & Sweet Raw Sheep's milk, <i>Cartmel, Cumbria</i> (The Listening Station Chardonnay)
Baron Bigod Brie - Rich & Creamy Raw Cow's milk, <i>Bungay, Suffolk</i> (Champagne Drappier Carte d'Or Brut)
Rollright - Soft, Rich & Buttery Pasteurised Cow's milk, <i>Chadsworth, Gloucestershire</i> (Domaine Daniel Séguinot Chablis)
Sparkenhoe Vintage Red Leicester - Strong & Full-flavoured Raw Cow's milk, <i>Bosworth, Leicestershire</i> (The Last Stand Shiraz)
Holbrook - Minerally, Delicate & Herbaceous Raw Goat's milk, <i>Cartmel, Cumbria</i> (Vila Nova Loureiro)
Kirkham's Lancashire - Buttery, Yoghurty & Light Raw Cow's milk, <i>Goosnargh, Lancashire</i> (Seriously Cool Cinsault)
Hafod Cheddar - Complex, Buttery & Smooth Raw Cow's Milk, <i>Lampeter, Wales</i> (Domaine G. Saumaize, Pouilly-Fuissé, Grande Réserve 'Maillettes')
Ingot - Luscious, Rich, Zesty & Fresh Raw Goat's milk, <i>Cartmel, Cumbria</i> (Valle Vento Gavi Del Comune Di Tasserolo)
Berwick Edge - Caramelly, Crystalline & Sharp Raw Cow's milk, <i>Wooler, Northumberland</i> (Coterie By Wildeberg, Cabernet Franc & Malbec)
Old Winchester - Crystalline, Powerful & Strong Pasteurised Cow's milk, <i>Landford, Wiltshire</i> (Conde Valdemar Rioja Blanco Finca Alto Cantabria)
Darling Blue - Smooth, Gentle & Biscuity Pasteurised Cow's milk, <i>Wooler, Northumberland</i> (Quinta Da Retiro Novo)
Sparkenhoe Blue - Tasty, Nutty & Sweet Raw Cow's milk, <i>Bosworth, Leicestershire</i> (Alpha Box & Dice 'Fog', Nebbiolo)
Lanark Blue - Creamy, Rich & Powerful Raw Sheep's milk, <i>Lanarkshire, Scotland</i> (Talisker Port Ruighe)

CHARCUTERIE

(Cantina di Soliera Lambrusco di Sorbara Dry)

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
Artisan Bread, EV Olive Oil & Balsamic or Farmhouse Butter	£4.00
Ham Hock Terrine, Pickles & Sourdough	£7.95
Baked Tunworth, Sourdough	£13.95

SWEET/DESSERT WINE

100ml

Palazzina Moscato D'asti Vendemmia Tardiva <i>Piemonte, Italy</i> ✓ Single vineyard, late harvest, ripe apricot, honeysuckle	£6.00
Fernando de Castilla Fino en Rama <i>Jerez, Spain</i> ✓ Intense, savoury, saline, almond	£7.00
Cline Cellars Late Harvest Mourvèdre <i>California, USA</i> ✓ / S Moreish red dessert wine, luscious, coffee, chocolate	£9.00
Kardos Tokaji Forditas <i>Tokaj, Hungary</i> ✓ / S One of the kings of dessert wine, botrytis, honeyed, exotic	£10.00
Quinta Da Retiro Novo <i>Douro, Portugal</i> ✓ Single quinta Port, full-bodied, black cherry, bramble	£7.00

Cheesemonger's Slate £11.00 (3) / £16.00 (5)
(Enjoy any of our cheeses on their own for £4.50)

Charcuterie Slate £14.00
(Choice of any 3 meats)

Mixed Slate (3 of each) £20.00

- all served with homemade crackers, chutneys & accompaniments