



N° 6

at LA FROMAGERIE

OPEN EVERY DAY
BREAKFAST, LUNCH & AFTERNOON TEA

APERITIF

CHAMPAGNE P. LOUIS MARTIN, BOUZY 125ml	£11.25
PROSECCO 125ml	£8.75
CREMANT ROSE D'ALSACE 125ml	£9.50
APEROL SPRITZ	£9.50
CLASSIC ITALIAN APERITIVO WITH APEROL, PROSECCO & SODA WATER	
SACRED GIN OR VODKA & BTW TONIC 50ml	£9.00
SACRED NEGRONI	£9.00
HOMEMADE VIN D'ORANGE 70ml	£8.00
BLEND OF BITTER ORANGES, ROSÉ, EAU DE VIE & VANILLA. SERVED OVER ICE	
FLOC DE GASCOGNE 70ml	£7.00
SWEET WINE & ARMAGNAC OVER ICE	
PICKLE HOUSE BLOODY MARY VIRGIN	£5.00
WITH SACRED VODKA 25ml	£8.50
SEEDLIP – GARDEN 108 70ml	£7.50
A BOTANICAL, NON-ALCOHOLIC DISTILLATE SERVED WITH SODA WATER	

WITH YOUR APERITIF

PARMIGIANO REGGIANO	£4.00
GRAN KINARA (V) VEGETARIAN RENNET PARMESAN STYLE	£4.00
SALTED MIXED NUTS (V)	£4.50
HOUSE OLIVES & BARREL-AGED FETA (V)	£4.75

SMALL PLATES

SOCCA CHIPS CHICKPEA FLOUR 'CRISPS'. GLUTEN FREE	£4.50
HUMMUS (V) WITH LA FROMAGERIE CARAWAY BISCUIT	£4.75
TARAMASALATA WITH TOASTED SOURDOUGH	£6.00
PADRON PEPPERS	£5.50

KITCHEN MENU

A DAILY CHANGING MENU OF DISHES PREPARED IN OUR KITCHEN USING SEASONAL SHOP PRODUCE

CELERIAC & CAULIFLOWER SOUP TRUFFLE OIL	£7.50
FREE-RANGE CHICKEN, SPELT & GIROLLE BROTH	£7.50
SAVOURY TART	£8.50
COURGETTE, ROAST TOMATO & SELLES SUR CHER	
GRILLED AUBERGINE & SPINACH SALAD	£9.50
TROPEA ONION, POMEGRANATE & MOZZARELLA DI BUFALA	
MAC & CHEESE	£10.00
BLACK TRUFFLE, FONTINA & ASIAGO PRESSATO	
DEVON SCALLOPS & CELERIAC PUREE	£11.00
CHOU FARCI	£11.00
BEEF, RICE & TOMATO SAUCE	
HOMEMADE SALT BEEF SANDWICH ON RYE	£12.00
ENGLISH MUSTARD, PICKLED CUCUMBER, CHRAIN & HOMEMADE SLAW (OUR RECIPE FOR SALT BEEF USES MINIMAL CURING SALT)	
HOMEMADE TAGLIATELLE & WILD MUSHROOMS	£17.00
PORCINI, GIROLLE, CHANTERELLE, TROMPETTE, MILKCAP & ALTOBUT	

ON THE SIDE

ARTISAN BREAD (V)	£3.50
EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR OR FARMHOUSE BUTTER	
SEASONAL SALAD LEAVES	£4.50
BEETROOT, DILL, HONEY & MUSTARD DRESSING	£6.50
BROILED MACKEREL, FENNEL & BREAKFAST RADISH	£9.50
CITRUS SEGMENT	

TOASTED CHEESE

SAVOIE TOASTED CHEESE	£7.50	ADD HAM £1.00
BEAUFORT, EMMENTAL, LE SKIEUR & GRAIN MUSTARD		
ITALIAN TOASTED CHEESE	£8.50	
TOMA, ALTOBUT, ASIAGO, PEAR MOSTARDA & PANCETTA ARROTOLATA		

AUTUMN 2018

CLASSIC LA FROMAGERIE

LA FROMAGERIE FONDUE SAVOYARDE	£18.50
COMTE D'ESTIVE, BEAUFORT, EMMENTAL FRANCAIS GRAND CRU & LE SKIEUR CRUSTY BREAD & CORNICHONS	
CHARCUTERIE	£4.50
POTATO & BROCCOLI	£4.00
MELTED RACLETTE COMTOISE	£11.50
CHARLOTTE POTATOES WITH SHALLOT, MUSTARD & CAPER RELISH	
BAKED VACHERIN DU HAUT-DOUBS	£24.00
WITH SOURDOUGH & CORNICHONS	
LA FROMAGERIE 'PLOUGHMANS'	£11.50
KEEN'S CHEDDAR, JAMBON FUME, BALSAMIC ONION, PICCALILLI, KENT APPLE & SOURDOUGH	
CHARCUTERIE PLATE	£12.00/£18.00
SOURCED FROM ALTO ADIGE, TUSCANY, LOMBARDY & MIDI-PYRENEES CELERIAC REMOULADE, DUCK RILLETES & CORNICHONS	
CARNE SALATA MALENCA & BRESAOLA 'CARPACCIO'	£14.00
LIGHTLY CURED & SMOKED MALENCA WITH SALT & SPICE-CURED BRESAOLA SANT ANDREA & TRUFFLED LEAVES	
ESCARGOT ANGLAIS	£9.50
GARLIC & HERB BUTTER	
TIN OF PORTUGUESE SARDINES	£8.25
AMALFI LEMON, ARTISAN BRITISH MALT VINEGAR, VINE TOMATO, CAPERBERRIES & TOASTED SOURDOUGH	
LA FROMAGERIE SMOKED SALMON FISH PLATE	£14.50
LAMBTON & JACKSON MALDON CURE SALMON, HOMEMADE GRAVADLAX & SECRET SMOKEHOUSE TROUT. WARM BLINIS & CRÈME FRAICHE	

FULL ALLERGEN INFORMATION IS AVAILABLE ON ALL THE DISHES FEATURED ON OUR MENUS. IF YOU HAVE A FOOD ALLERGY & ARE CONCERNED ABOUT ANY ITEMS ON THE MENU PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION. ALL ITEMS EATEN IN THE CAFÉ ARE SUBJECT TO 20% VAT. AT PEAK TIMES THERE IS A MINIMUM CHARGE OF £10 PER PERSON (12.00PM-2.30PM). FOOD IS SERVED AS IT IS READY.

PLEASE NOTE THAT HOT FOOD IS NOT SERVED AFTER 4PM