

CHEESE & WINE

SM £9.25/LG £16.00

FRENCH BOARD

SAINTE-MAURE-DE-TOURAIN, INDRE-ET-LOIRE, GOAT
FINE, CLOSE TEXTURED RICH FLAVOUR, QUITE MILD & NOT TOO SALTY
COUP DE CORNE, LAURAGAIS, COW
A THIN BLOOMY RIND DUSTED WITH CHARCOAL, RICH & EARTHY
HAUT BARRY, LARZAC, EWE
STOUT TOMME-STYLE, ELEGANT & REFINED WITH MILD NUTTINESS
LANGRES, CHAMPAGNE, COW
RICH, MOIST, LIGHT SPICY CHEESE, MELTING EDGES, SLIGHT CHALK CENTRE
BLEU DE QUEYRAS, HAUTE-ALPES, COW
CREAMY TEXTURE, RICH & MELLOW WITH SUBTLE NUTTY FLAVOUR

125ml /175ml/75cl

CHIGNIN ANNÉ DE LA BIGUERNE 2016 £7.45/£9.25/£32.85

JEAN-FRANCOIS QUÉNARD, SAVOIE
100% JACQUERE (CHIGNIN GRAPE)
THE 60 YEAR OLD VINES USED FOR THIS WINE ARE THE OLDEST ON THE
ESTATE AND SHOWCASE THE CHIGNIN AS AN ELEGANT ROUNDED WINE WITH
RICH AND BUTTERY SAVOURY FINISH. A PERFECT WINE FOR ENJOYING A
MATURED BEAUFORT CHEESE, A ROAST CHICKEN WITH A CREAMY SAUCE
AND EVEN LIGHTER CREAMY BLUE CHEESES TOO.

PIAUGIER SABLET LES BRIGUIERES 2016 £8.00/£11.50/£42.30

COTES DU RHONE VILLAGE, DOMAINE DE PIAUGIER, SABLET
80% GRENACHE, 20% MOURVEDRE
THE VINEYARD IS SITUATED ON A HILLSIDE ABOVE THE VILLAGE OF SABLET,
AND LES BRIGUIERES IS MADE FROM GRAPES OF 40-YEAR-OLD VINES. BOTH
TANK AND WOOD BARRELS ARE USED TO AGE THE WINE. THERE IS ALSO
RICHNESS AND COMPLEXITY WITH AROMAS OF CRANBERRIES, VIOLET AND
CINNAMON

BRITISH BOARD

GOLDEN CROSS, SUSSEX, GOAT
FUDGY TEXTURE, LOW ACIDITY, PRONOUNCED PEANUT/TAHINI NOTES
FINN, HEREFORDSHIRE, COW
VERY RICH & CREAMY WITH A LIGHT, SOFT FUDGY TEXTURE, GENTLE FLAVOUR
BERKSWELL, WEST MIDLANDS, EWE
IN THE STYLE OF A BREBIS, SLIGHTLY CRUMBLY WITH TOASTY FLAVOURS
DURRUS, COUNTY CORK, COW
NUTTY TASTE, A LITTLE RUSTIC EARTHINESS WITH TOFFEE UNDERTONES
BEAUVALE, NOTTINGHAMSHIRE, COW
SILKY TEXTURE, SAVOURY, RICH FLAVOURS, ALMOST GAMEY TONES

BRITISH PAIRINGS

BLANC DU GRAPPIN £6.25/£8.00
LE GRAPPIN WINES (ANDREW NIELSON), PERONNE, BURGUNDY
GRAPES: 100% CHARDONNAY
PLANTED IN CLAY/LIMESTONE, THE FRUIT KEEPING ITS ACIDITY DUE TO A COOLER
MICROCLIMATE RESULTS IN BRIGHT, FRESH WINES

33cl BOTTLE

THE KERNEL EXPORT INDIA PORTER 33cl £5.95
CLEAN, ROASTY AND A BIT SWEET. WITH THE ADDITION OF HOPS MAKING THE
PORTER BITTER, HERBAL AND COMPLEX

ITALIAN BOARD

CAPRINI TARTUFO, PIEDMONT, GOAT
EARTHY WOODY AROMAS GIVE WAY TO A SWEET/SHARP TASTE
BLU DI MOROZZO, PIEDMONT, COW, GOAT & EWE
LIGHT CREAMY TEXTURE WITH A VEIN OF ASH, NUTTY & EARTHY
SANT ANDREA, FRIULI, COW
ALPINE-STYLE, FIRM & COMPLEX WITH GOOD BALANCE & BRIGHT FRUITINESS
TALEGGIO, BERGAMO, COW
CREAMY, VERY RICH TEXTURE WITH A FRUITY OPEN & SALTY YEASTY FINISH
GORGONZOLA NATURALE, LOMBARDY, COW
SLIGHTLY CHEWY, CREAMY & BUTTERY WITH SWEET-SHARP MINERALLY SPICE

125ml/75cl

LANGHE ARNEIS £7.15/£8.70/£30.70
PIEDMONT
100% ARNEIS
ROBERTO SAROTTO'S DELICIOUS EARTHY LIGHT TEXTURED CLASSIC WINE
WITH A LIGHT "FIZZ" ON THE NOSE. LOVELY AS AN APERITIF AS WELL AS
ACCOMPANYING DELICATELY COOKED FOODS. IF YOU LIKE GAVI DI GAVI STYLE
WINES, THEN YOU WILL LOVE THIS WINE TOO AS IT HAS THE SAME SORT OF
FRUITY RIPENESS BUT WITH MORE EARTHY INTEREST

SANGIOVESE ANTICA ENOTRIA 2016 £6.20/£7.60/£26.10
THE WINE HAS A DEEP RUBY ROBE DEVELOPING GARNET UNDERTONES WITH
AGEING. AN INTENSE BOUQUET OF MARASCHINO, PLUMS & WARM SPICES. IN
THE MOUTH THERE IS A DRY EDGE WITH TANNINS THAT ARE BALANCED
ALONG WITH THE FULL BODY & STRUCTURE

CHEESE ROOM BOARD

BOSWORTH ASH LOG, STAFFORDSHIRE, GOAT
FLAVOURS OF THE CHEESE ARE DISTINCT & EARTHY, WITH A FUDGY TEXTURE
WIGMORE, BERKSHIRE, EWE
SAPPY, FRUITY & RICH FLAVOURS, VELVETY SMOOTH TEXTURE, SOFT RIND
L'ETIVAZ, VAUD, COW
FLAVOURS HAVE DEPTHS THAT BORDER ON PINEAPPLE & TROPICAL FRUITS
MAIDA VALE, BERKS, COW
SOFT GUERNSEY MILK CHEESE, WASHED IN A LOCAL ALE
PICOS DE EUROPA, LEON, GOAT & COW
RICH & STRONG & SWEET, WELL SPREAD BLUE MOULDS, PEPPERY FINISH

750ML

THE KERNEL TABLE BEER 33cl £4.30
LIGHT, LOW-ALCOHOL, GOOD WITH REGIONAL UK CHEESES

MONTEFALCO ROSSO RAINA DOC 2014 £7.40/£9.00/£32.00
MONTEFALCO, UMBRIA
MERLOT, SANGIOVESE & SAGRANTINO
ENOLOGIST TIZIANO VISTALI CREATES LIVELY BIG BOLD FLAVOURS FROM THE GRAPES
GROWING IN THE SANDY SOIL RICH IN LIMESTONE & SCHIST THE AROMA IS TOASTED WITH
SWEET CARAMELISED & BALSAMIC TONES. MERLOT GIVES SOFTNESS, TANNIN FROM
SAGRANTINO & FRESH RIPENESS FROM SANGIOVESE.

DESSERT

AFFOGATO £6.00
SCOOP OF ICE CREAM WITH A DOUBLE SHOT OF LE PIANTAGIONI ESPRESSO

BITTER CHOCOLATE ALMONDS £3.00

GARONNELLES SAUTERNES £11.00
SERVED WITH ROQUEFORT PAPILLON, A DELICIOUS SWEET WINE WITH A
MORE ACCESSIBLE SWEETNESS AND RICH LUSCIOUS FLAVOURS

ICE CREAM & SORBET £4.00
FIOR DI LATTE, SALTED CARAMEL & DARK CHOCOLATE
LEMON SORBET & SUNSWEET MELON SORBET

HOMEMADE CAKES & TARTS PRICED ON DISPLAY