

CHEESE & WINE

SM £9.25/LG £16.00 (EXAMPLE)

FRENCH BOARD

SELLES SUR CHER, LOIR-ET-CHER, GOAT

WHITE FLAKY TEXTURE THAT IS RICH & NUTTY, REFRESHING SALTY TANG

SAINT FELICIEN, LYONNAIS, COW

LACTIC, RICH & CREAMY, GRASSY NOTES, TINY BITTER EDGE TO FINISH

OSSAU, PYRÉNÉES, EWE

EARTHY, NUTTY TASTE, FIRM, SUPPLE TEXTURE—FRUITY NOTES

LANGRES, CHAMPAGNE, COW

RICH, MOIST, LIGHT SPICY CHEESE, MELTING EDGES, SLIGHT CHALK CENTRE

BLEU DE GEX, HAUT-JURA, COW

SHARP NATURAL THREADS, CREAMY, SLIGHTLY CRUMBLY PATE

GL 175ML/BOTTLE

RIESLING VIEILLES VIGNES 2014

£10.15/£36.45

DOMAINE L KIRMAN, EPG, ALSACE. 100% RIESLING

PERFECT RIESLING CHARACTER. FULL BODIED WITH EXCELLENT ACIDITY AND

A LONG ZESTY FRUIT AND MINERAL FINISH

CHÂTEAU BEAULIEU 2005

£9.30/£33.05

COTES DU MARMANDAIS AOC BORDE

AUX. MERLOT, CABERNET FRANC, CABERNET SAUVIGNON & ABOURIU.

RICH, DENSE & FULL BODIED

BRITISH & IRISH 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

SINGLE GLOUCESTER, DYMOCK, COW

FIRM WITH A SLIGHTLY OPEN TEXTURE, MILD WITH LACTIC NOTES

GUBBEEN, COUNTY CORK, COW

SPRINGY TEXTURE, PLEASING TANGY FLAVOUR, GENTLE ON THE PALATE

CROZIER BLUE, COUNTY TIPPERARY, EWE

SMOOTH & MELTING, EDGY MINERAL NOTES BALANCED WITH SWEET MALT

BRITISH & IRISH BOARD WINE PAIRINGS

TONNERRE CHEVALIER D'EON 2015

GL 175ML/BOTTLE

£9.20/£32.70

BOURGOGNE TONNERRE AOC. DOMAINE DAMPT, COLLAN, YONNE. 100%

CHARDONNAY

PALE GOLD WITH AN INSTANT FRESH GRASSY SWEETNESS. LIGHT, FLORAL

WITH VANILLA OVERTONES & SILKY SMOOTH ALMOST NECTAR FINISH.

OVERALL FRESH & PERSISTENT

MONDEUSE 2017

£8.90/£31.45

JEAN-FRANCOIS QUÉNARD. SAVOIE. 100% MONDEUSE

MUSCULAR WINE WITH NOTES OF BLACKBERRIES & SPICES. THERE ARE

CONCENTRATED FRUIT FLAVOURS WITH A TART RATHER RUSTIC STYLE TO

THE FINISH MAKING THIS A GOOD WINE TO SERVE WITH ROASTED MEAT &

GAME, & CHEESES SUCH AS ST. NECTAIRE, BETHMALE.

ITALIAN BOARD

BOCCONCINI DI CAPRA, PIEDMONT, GOAT

MELTING PATE, NUTTY WITH A LITTLE SHARPLY SWEET GOATY FLAVOUR

CARBONCINO, PIEDMONT, GOAT, EWE & COW

VERY SLIGHT TANGY FLAVOUR, RICH, MELTING CHEESE, ASH COATED RIND

PECORINO VILLANETO ROSSO, TUSCANY, EWE

SOFT, SLIGHTLY FLAKIER TEXTURE. TASTE IS FLOWERY & FRUITY

TALEGGIO, BERGAMO, COW

CREAMY, VERY RICH TEXTURE WITH A FRUITY OPEN & SALTY YEASTY FINISH

GRATIN BLEU, PIEDMONT, COW

AGED ON PINE, RICH, BUTTERY DENSE TEXTURE WITH NATURAL SWEETNESS

GL 175ML/BOTTLE

VERDICCHIO CLASSICO SUPERIORE 2016 £11.65/£42.50

VILLA BUCCI, CASTELLI DI JESI. 100% VERDICCHIO. MINERALITY & FLORAL AROMAS, &

GREAT DEPTH. 50 YEARS OLD SLOVENIAN OAK BARRELS EMPHASIZE THE BOUQUET &

EVOLUTION. WONDERFUL AROMAS & FABULOUS FRUIT.

VALPOLICELLA CLASSICO SUPERIORE 2015 £9.90/£35.55

"FIGARI" VILLA SPINOSA, NEGRAR, VERONA. CORVINA VERONESE &

CORVINONE. ELEGANT, FRAGRANT; NOTES OF PRESERVED FRUIT, VANILLA &

SPICE

CHEESEROOM BOARD

TICKLEMORE, DEVON, GOAT

CRUMBLY GOAT, SLIGHTLY FIRM WITH ALMONDY UNDERTONES

CAMEMBERT DE NORMANDIE, NORMANDY, COW

SOFT, SUPPLE TEXTURE, FRUITY AROMA, RICH EARTHY FLAVOUR

UNTERWASSER, TOGGENBURG, COW

LIGHT, CLEAN, ALMOST TOASTED BRIOCHE SWEETNESS, NUTTY OVERTONES

LIVAROT, NORMANDY, COW

SUPPLE TEXTURE, PUNGENT AROMA, SPICY, WASHED IN CALVADOS CIDER

ZELU KOLORIA, PAYS-BASQUE, EWE

JOURNEY OF TASTES WITH NUTTINESS, SWEET, ACIDITY & CREAMINESS

GL 175ML/BOTTLE

SOAVE CLASSICO £10.25/£36.85

BALESTRI VALDA LUNALONGA 2013. MONTE CARNIGA, VERONA. 80%

GARGANEGA & 20% TEBBIANO DI SOAVE. DELICATE SOAVE. PALE, COLOUR,

TASTES LIKE A CRISP GOLDEN DELICIOUS APPLE. MATCH WITH GOAT'S &

HARDER CHEESES SUCH AS SANT ANDREA

GRANCHIAIA 2009 DOCG CHIANTI CLASSICO

£11.45/£41.70

LE MACIE DEL PONTE ALLA GRANCHIAIA, TUSCANY 85% SANGIOVESE, 15% MERLOT.

FRUITY WITH SCENTS OF WILD CHERRIES & PLUMS. FULL BODIED, SOFT

TANNINS & A LOVELY LONG FINISH.

DESSERT

AFFOGATO

£6.00

SCOOP OF ICE CREAM WITH A DOUBLE SHOT OF LE PIANTAGIONI ESPRESSO

VANILLA PANNACOTTA BAKED PEAR & PISTACHIO

£6.50

CHOCOLATE FONDANT FIOR DI LATTE ICE CREAM

£6.50

BREAD AND BUTTER PUDDING FIOR DI LATTE ICE CREAM

£6.50

AGEN PRUNES IN ARMAGNAC 50ml

£10.50

LA VIEILLE NOIX 30% OVER FIOR DI LATTE ICE CREAM

50ml £11.25

ICE CREAM & SORBET

1 SCOOP £4.00/ 2 SCOOPS £6.50

FIOR DI LATTE, SALTED CARAMEL, MINT CHOC CHIP, MILK CHOCOLATE OR

LEMON SORBET & PASSION FRUIT SORBET

VALRHONA DARK CHOCOLATE ALMONDS

£3.00

HOMEMADE CAKES & TARTS AS PRICED ON DISPLAY