



N° 52

**LA FROMAGERIE
BLOOMSBURY**

AUTUMN 2018

APERITIF

CHAMPAGNE P. LOUIS MARTIN, BOUZY 125ml	£11.25
PROSECCO 125ml	£8.75
CREMANT D'ALSACE 125ml	£9.50
APEROL SPRITZ	£10.00
CLASSIC ITALIAN APERITIVO WITH APEROL, PROSECCO & SODA WATER	
GIBSON SACRED GIN & VERMOUTH, BALSAMIC ONION PARMIGIANO REGGIANO ON THE SIDE	£10.00
SACRED GIN OR VODKA & BTW TONIC 50ml	£10.00
SACRED NEGRONI	£10.00
HOMEMADE VIN D'ORANGE 70ml	£9.50
BLEND OF BITTER ORANGES, ROSÉ, EAU DE VIE & VANILLA. SERVED OVER ICE	
PICKLE HOUSE BLOODY MARY VIRGIN	£5.00
WITH SACRED VODKA 25ml	£9.00
SEEDLIP GARDEN 108 70ml	£8.00
BOTANICAL, NON-ALCOHOLIC DISTILLATE OVER ICE WITH SODA WATER	

SMALL PLATES

ARTISAN BREAD	£3.00
EXTRA VIRGIN OLIVE OIL & BALSAMIC OR FARMHOUSE BUTTER	
PARMIGIANO REGGIANO	£4.00
SALTED MARCONA ALMONDS	£4.00
SOCCA CHIPS CHICKPEA FLOUR 'CRISPS'. GLUTEN FREE	£4.50
HOUSE OLIVES & BARREL AGED FETA	£4.75
WOOD-ROAST ARTICHOKE IN EXTRA VIRGIN OLIVE OIL	£4.75

SHARING PLATES

MALDON OYSTERS VIGNONETTE, LEMON & TABASCO	£2.00 EA
CHILLED BEAUFORT CREAM	£8.00
TOASTED SOURDOUGH & WARM ANCHOVY BUTTER ON THE SIDE	
FRIED PADRON PEPPERS MALDON SALT	£6.00
PARMESAN & TRUFFLE POLENTA CHIPS	£7.50
COURGETTE FRITTERS PECORINO SARDO	£7.50

KITCHEN MENU

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

CELERIAC & LEEK SOUP	£8.00
CROUTONS & SMOKED MONTGOMERY CHEDDAR	
TWICE BAKED SOUFFLE	£9.50
POULIGNY SAINT PIERRE & PARMESAN CREAM	
SALAD OF HERITAGE TOMATO & FENNEL	£9.50
BURRATA, KALAMATA OLIVES & SOURDOUGH	
MANZA FASSONA 'STEAK BATTUTA'	£12.95
RAW BEEF, BLACK TRUFFLE, PARMIGIANO REGGIANO & TOASTED BREAD	
PUNTARELLE & MOZZARELLA DI BUFALA	£11.50
ANCHOVY DRESSING & SOURDOUGH TOAST	
PARMIGIANA DI MELANZANA	£12.00
AUBERGINE, MOZZARELLA DI BUFALA & VINE TOMATO	
GNOCCHI	£13.50
SAGE BUTTER & PARMIGIANO REGGIANO	
RISOTTO	£14.00
WILD MUSHROOM & ALTOBUT OR PUMPKIN & BLACK TRUFFLE	
TIN OF PORTUGUESE SARDINES	£8.50
TRADITIONAL OR SPICY VINE TOMATO, SOURDOUGH TOSAT & ARTISAN BRITISH MALT VINEGAR	
LAMBTON & JACKSON MALDON CURE SALMON	£14.50
WARM BLINIS & HORSERADISH CRÈME FRAICHE	
DUCK CONFIT	£14.00
CASTELLUCCIO LENTILS & RAINBOW CHARD	
FOIE GRAS DE CANARD TERRINE	£14.00
TOASTED BRIOCHE & PROSECCO JELLY	

ON THE SIDE

SAUTEED CAVOLO NERO GARLIC & CHILLI	£4.75
BABY GEM & GORGONZOLA BLUE CHEESE DRESSING	£5.75
SEASONAL SALAD LEAVES	£4.50
ENDIVE & VINAIGRETTE	£4.75
MOZZARELLA DI BUFALA	£5.50
BURRATA	£6.50

FONDUE & RACLETTE

MELTED RACLETTE COMTOISE	£13.50
CHARLOTTE POTATOES WITH SHALLOT, MUSTARD & CAPER RELISH	
LA FROMAGERIE FONDUE SAVOYARDE	£18.50
BEAUFORT CHALET D'ALPAGE, EMMENTAL FRANCAIS GRAND CRU & COMTE D'ESTIVE WITH BAGUETTE & CORNICHONS.	
CHARCUTERIE	£5.00
CHARLOTTE POTATOES	£4.00
BROCCOLI	£4.50
VACHERIN DU HAUT-DOUBS HAUT-DOUBS, COW	£22.00
MELTINGLY RICH, VERGING ON CLOTTED CREAM, AROMA OF SPRUCE PERFECT TO SHARE. CRUSTY BREAD & CORNICHONS. ENJOY AT ROOM TEMPERATURE OR BAKED (ALLOW 25 MINUTES FOR BAKED)	

CHARCUTERIE SERVED WITH ARTISAN BREAD

ITALIAN CHARCUTERIE	ALL 3 £16.00
PROSCIUTTO DI PARMA	£5.75
SALAME FINOCCHIONA	£5.75
SALAME TOSCANO	£5.75
FRENCH CHARCUTERIE	ALL 3 £15.00
SAUCISSON DES PYRENEES	£5.50
COPPA FRANC-COMPTOISE	£5.50
JAMBON BAYONNE	£5.50
SPANISH CHARCUTERIE	
JAMON SERRANO DE TERUEL	£7.00
JAMON IBERICO BELLOTA 30G	£13.00
CHORIZO PATA NEGRA	£5.75

FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. 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.
FOOD IS SERVED AS IT IS READY UNLESS REQUESTED.
THE KITCHEN IS CLOSED BETWEEN 3pm – 6pm