



*"Share our passion"*

### Apéritifs

Kir, Crème de Cassis with dry white wine (175ml) **£7.5**  
Kir Royal, Crème de Cassis with Champagne (125ml) **£12**

### Pickings

Smoked Almonds (v) **£4.5**  
Olives, House marinated olives (v) **£4.5**  
Bread, crackers, butter & chutney **£3.50**

### Cases Platters

#### Cheese and Charcuterie selected daily by Curds & Whey

##### **Cheese £17**

A Selection of 5 different cheeses: Goat, Hard, Bloomy Rind, Washed Rind and Blue

##### **Charcuterie £17**

A Selection of 5 different British cured meats

### Cases Sharing Platter

A selection of 5 cheese and 5 charcuterie served with a selection of bread, crackers, butter and house chutney **£30**

Extra Bread **£1.75**

Extra Crackers **£1.75**

**Do let us know if you are vegetarian and we can ensure the cheese are made with vegetarian rennet.**

### Cheese

Montgomery Cheddar with Piccalilli **£7**

*Traditional Farmhouse Cheddar, Somerset*

Baron Bigod with Truffle honey **£7.5**

*Brie Style Cheese, Suffolk*

Ewe Eat me with Quince (v) **£7.5**

*Ewe's milk cheese, East Sussex*

Golden Cross with Pickled Figs (v) **£7.5**

*Goat's milk cheese, East Sussex*

Barkham Blue with Picked Pear (v) **£7.5**

*Cow's milk Cheese, Berkshire*

### Charcuterie

Cornish Chorizo **£6**

Cornish Cider & Seaweed Salami **£7**

Tempus Retired Beef **£7.5**

Venison, Sour Cherry & Pistachio Salami **£7.5**

Managalista Air Dired Ham **£8.5**

Pork Rilette with cornichons & crusty bread **£12.5**

(v) : Vegetarian

Allergens: Please speak to staff regarding any allergens which may be contained in our products.

**10% discretionary service charge will be added to your bill**



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## Baked Cheeses

**Baked Normandie Camembert £12.5**

Camembert baked with garlic & thyme

**Baked Tunworth £20**

Tunworth baked and drizzled with truffle honey

all served with crusty bread

## Vegan

**£8.5 per portion**

Farmhouse Cheddar Style   Aged Dulce   Minerthreat   Nerominded   CamBlue

Edamame Bean Pate served with cornichons & crusty bread **£12.5**

## Desserts

**Chocolate Fondant GF - £5.5**

*Perfect with Dow's LBV Port - £5.5 (75ml)*

**Frozen Yuzu Souffle - £5.5**

*Perfect with Monbazilac, Domaine de la Grange Neuve - £5.00 (75ml)*

**We can prepare Fondue : Thursday – Saturday**

**£22.50 per persom**

**Pre-bookings only**

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