



Picking

Roasted Nuts (vg) 3.5

Nocellara Olives (v) 4

Bread, Crackers, Butter & Chutney (vg) 5.5

Pate to Share

Venison with Burgundy Wine

Wild Boar

Served with bread

12

Cases Platter to Share

5 Cheese & 5 Charcuterie

served with Bread, Crackers & Chutney

32

Baked Camembert

Served with Bread

13

Select your Artisan Cheeses & British Charcuterie

1 Portion 6.50 – 3 Portion 15 – 5 Portion 21

Served with Bread

Capricorn Goat

Somerset Brie

Charcoal Cheddar

Sussex Saint Giles

Fourme D'Ambert Blue

South Down Ham

South Down Bresaola

Rosemary & Garlic Salami

Wild Mushroom & Truffle Salami

Cheeky Chorizo

PLEASE INFORM A MEMBER OF THE TEAM IF YOU HAVE ANY Allergies when
ordering

A 12.5% discretionary service charge Will be added to your bill





Wine & Cheese Journey's

Our Sommelier and Cheesemonger have created three wine and cheese journey's for your enjoyment.

Journey 1

Tasting 3, 75ml wines and cheese - 20 per person

Sauvignon Blanc, Domaine du Hauts Perron 2022 with Somerset Brie
Le Paradou, Grenache, Famille Charudiere 2020 with Montgomery Cheddar
Salento Negroamaro, Cantina del Falco 2021 with Fourme d'Ambert

Journey 2

Tasting 4, 75ml wines and cheese - 30 per person

Maximin Riesling, Maximin Grunhaus 2021 with Capricorn Goat's Cheese
Sauvignon Blanc, Domaine du Hauts Perron 2022 with Somerset Brie
Salento Negroamaro, Cantina del Falco 2021 with Charcoal Cheddar
Preludio, Tannat, Uruguay 2020 with Fourme d'Ambert

Journey 3

Tasting 5, 75ml wines and cheese - 40 per person

Haut Perrays, Cremant de Loire with Capricorn Goat's Cheese
Chablis, Domaine Jean Defaix 2022 with Somerset Brie
Valpolicella Classico, Ca'La Bionda 2021 with St. Giles
Lussac St Emilion, Chateau Lyonnat 2016 with Montgomery Cheddar
Neipoort LBV Port with Fourme d'Ambert

Add a platter of Charcuterie 10

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