

CELLAR MAGNIFIQUE



Food Menu

*We have been busy sourcing the very best artisan food products from our European suppliers.
Enjoy!*

Our Food Menu

BAR SNACKS AND NIBBLES

Smoked Almonds		£ 3.15
Truffle Mixed Nuts		£ 3.15
Pistachios		£ 3.15
Nocellara Green Olives of Sicily (with stones)		£ 3.50
Oak Smoked Mixed Olives (with stones)		£ 3.50
Bread Basket – served with extra virgin olive oil & balsamic vinegar		£ 4.00
Individual Cheese – single item from our Cheese List	<i>Each</i>	£ 5.00
Individual Charcuterie – single item from our Charcuterie Selection	<i>Each</i>	£ 5.00
Individual Antipasti – single item from our Antipasti Selection	<i>Each</i>	£ 5.00

OUR FAMOUS SHARING PLATTERS

Medium Platter – four items ‘mix and match’ from our Cheese, Charcuterie and/or Antipasti Selection	£ 17.50
Large Platter – six items ‘mix and match’ from our Cheese, Charcuterie and/or Antipasti Selection	£ 22.50

See Overleaf for our Cheese, Charcuterie and Antipasti Selections

Please inform a team member if you have any dietary requirement.

Our Cheese, Charcuterie, and Antipasti Selections

Our Cheese Selection (accompanied by crackers, chutney and bread on our sharing platters)

30-month-old Comté – hard cow cheese with a strong nutty & fruity flavour

Ossau Iraty – a delicate ewe’s cheese with roasted hazelnut notes

Morbier – mild and supple cow cheese with a hint of sweetness. Characterized by a line of ash

Langres – medium strong cow cheese with complex aromas, washed with Marc de Champagne

Brillat Savarin – medium strong creamy cow cheese with a hint of mushrooms and walnuts

Machecoulais (**RETURNS!**) - a creamy cow cheese with light citrus notes

Coulommiers (**NEW!**) - a soft ripened cow’s cheese with a bloomy rind; older cousin of brie

Brun de Noix (**RETURNS!**) – medium cow cheese washed in walnut liquer

Fourme d’Amber (**RETURNS!**) – a medium strong but creamy blue cow cheese

Selle sur Cher – a mild goats cheese with a creamy rind and a fresh clay-like centre

Valençay- a mild goat cheese with both sweet and sour aromas

Our Charcuterie Selection (accompanied by cornichons and bread on our sharing platters)

Three Pepper Saucisson

Saucisson with Comte

Saucisson with Pistachios

Wild Venison Saucisson

Wild Boar Saucisson

Saucisson with Espelette Chilli

Our Antipasti Selection (accompanied by olives and bread on our sharing platters)

Cream Cheese Stuffed Peppadew Style Peppers (Vegetarian)

Puglian Borettane Onions in Balsamic Vinegar (Vegan)

Grilled Mixed Italian Peppers (Vegan)

Sliced Artichoke Hearts

Please note that our products are all artisan and are therefore subject to availability