

CELLAR MAGNIFIQUE



Food Menu

We have introduced our brand new Indulgence Platter – perfect for an after-dinner treat, to feed a sweet tooth, or to match with a beautiful Sauternes or Tokaj

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 Artisan Cheeses	<i>Each</i>	£ 5.00
Individual Charcuterie – single item from our Artisan Charcuterie	<i>Each</i>	£ 5.00
Individual Antipasti – single item from our Artisan Antipasti	<i>Each</i>	£ 5.00

OUR ARTISAN CHEESE, CHARCUTERIE, ANTIPASTI PLATTERS

(Perfect with light, minerally or rich dry whites, rose/amber wines, and all red wines)

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
Extra Large Platter – eight items ‘mix and match’ from our Cheese, Charcuterie and/or Antipasti Selection	£ 27.50

See Overleaf for our Cheese, Charcuterie and Antipasti Selections – served with bread and accompaniments

OUR INDULGENCE PLATTER

(Perfect with fruity dry whites, rich sparkling wines, and sweet wines)

Indulgence - delightful riot of flavour including artisan French blue cheese, fine French chocolate truffles, gently honeyed pickled pear halves, figs, plum chutney, and membrillo	£ 12.50
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Please inform a team member if you have any dietary requirements

Our Artisan Cheese, Charcuterie, and Antipasti Selections

Artisan French Cheeses (accompanied by crackers, chutney and bread on sharing platters)

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

Mimolette (**NEW!**) – a pockmarked hard cows cheese with smooth, savoury & nutty notes

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

Roblochon (**NEW!**) – supple cow cheese with delicate sweet, fruity, and nutty notes

Camembert (**RETURNS!**) – a cow cheese with powerful, fruity flavours

Fourme d'Amber – a medium strong but creamy blue cow cheese

Sainte Maure (**RETURNS!**) – a classic Loire goat cheese that is ashed, creamy and full flavoured

Locally Sourced English Artisan Charcuterie (accompanied by cornichons and bread on sharing platters) (**ALL NEW!**)

Four Peppercorn Saucisson

Rosemary & Garlic Saucisson

Port & Plum Saucisson

Venison, Sour Cherry, & Pistachio Saucisson

Ebony Farm Lamb & Preserved Lemon Saucisson

Fierly 'Nduja Spreading Salami

European Antipasti (accompanied by olives and bread on sharing platters)

Cream Cheese Stuffed Peppadew Style Peppers (Vegetarian)

Smokey Semi-Dried Tomatoes (Vegan) (**NEW!**)

Grilled Mixed Italian Peppers (Vegan)

Sliced Artichoke Hearts (Vegan)

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