

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		3.5
Truffle Mixed Nuts		3.5
Pistachios		3.5
Nocellara Green Olives of Sicily (with stones)		3.5
Oak Smoked Mixed Olives (with stones)		3.5
Bread Basket – served with extra virgin olive oil & balsamic vinegar		4.0
Individual Cheese – single item from our Artisan Cheeses	<i>Each</i>	5.5
Individual Charcuterie – single item from our Artisan Charcuterie	<i>Each</i>	5.5
Individual Antipasti – single item from our Artisan Antipasti	<i>Each</i>	5.5

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, Olive and/or Antipasti Selection		19.5
Large Platter – six items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection		24.5
Extra Large Platter – eight items ‘mix and match’ from our Cheese, Charcuterie, Olive and/or Antipasti Selection		29.5

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		12.5
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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

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 – supple cow cheese with delicate sweet, fruity, and nutty notes

Camembert – a cow cheese with powerful, fruity flavours

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

Sainte Maure – 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)

Four Peppercorn Saucisson

Rosemary & Garlic Saucisson

Port & Plum Saucisson

Venison, Sour Cherry, & Pistachio Saucisson

Ebony Farm Lamb & Preserved Lemon Saucisson

Fiery ‘Nduja Spreading Salami

European Antipasti (accompanied by bread on sharing platters)

Cream Cheese Stuffed Peppadew Style Peppers (Vegetarian)

Smokey Semi-Dried Tomatoes (Vegan)

Grilled Mixed Italian Peppers (Vegan)

Sliced Artichoke Hearts (Vegan)

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