

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
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)

Fairy Mushroom Antipasto (Vegan)

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