



## CHARGUTERIE

(served with baguette bread and cornichons)

|                                |            |
|--------------------------------|------------|
| Homemade Confit Duck Rillettes | £10        |
| Berret Basque                  | £7         |
| Chorizo Basque                 | £6         |
| Porc Saussicion                | £5         |
| Truffle Jambon Blanc           | £11        |
| Terrine de Campagne            | £8         |
| Cobble Lane Bresaola           | £7         |
| Cornish Coppa                  | £8         |
| <b>SELECTION OF 3</b>          | <b>£18</b> |

## CHEESE

(served with baguette bread)

|                                                 |            |
|-------------------------------------------------|------------|
| <b>Ewe Cossenard*</b> with walnuts              | £7         |
| <b>Goat Bonde de Gatine*</b> with Truffle Honey | £7         |
| <b>Comté</b> 18 month* with Quince Jam          | £7         |
| <b>Brie de Meaux*</b> with Fresh Grapes         | £6         |
| <b>Bleu d'Auvergne</b> with Black Fruits        | £6.5       |
| <b>Saint Nectaire*</b> with Balsamic Fennel     | £6         |
| <b>St Marcelin*</b> with Rosemary Apricots      | £8         |
| <b>SELECTION OF 3</b>                           | <b>£16</b> |

## MELTED CHEESE DISH

(served with baguette bread)

|                                                                                 |     |
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| <b>Melted Camembert</b> with caramelised onions, toasted hazelnuts and rosemary | £13 |
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## SNACKS

|                  |      |                         |    |
|------------------|------|-------------------------|----|
| Salted Almonds   | £3.5 | Escargots de Bourgogne  | £8 |
| Picholine Olives | £4   | Anchovies with bread    | £5 |
| Mixed Nuts       | £2.5 | Devil's Mortar on bread | £6 |

## APHRODISIACAL VALENTINE'S DAY SET MENU

£60 per couple  
- or -  
£160 per couple with matching wines

Raspberry Kir Royale £11 / glass

Oyster Emulsion, Black Ink Cracker, Lemon

Wine Pairing: **Orgia** 2014, Domaine Sinskey,  
Los Carneros, California, USA

Pinot Gris | Maria Helms and Robert Sinskey

A la carte £8 for 2 - Wine £14 / glass

Langoustine & Ginger Broth, Crispy Tail,  
Basil and Thyme

Wine Pairing: **Sable Fauvre** 2013, Chateau Tour Blanc, IGP  
Landes, South West, France

Ugni Blanc | Sandra and Philip Kelton

A la carte £22 for 2 - Wine £11 / glass

Pork Neck, Oat & Cloves Crust, Bulgar  
Wheat Saffron Carrot

Wine Pairing: **Saumur-Champigny** 2017, Château de Villeneuve,  
Loire, France

Cabernet Franc | Florence and Jean-Pierre Chevallier

A la carte £18 for 2 - Wine £9 / glass

Vanilla & Celery Panna Cotta,  
Lemon Cake

Wine Pairing: **Lumine** 2016, Ca 'D'Gal, Moscato d'Asti DOCG,  
Asti, Piedmont, Italy

Moscato Bianco di Canelli | Mr and Mrs Boido

A la carte £14 for 2 - Wine £9 / glass

Dark chocolate truffle

Wine Pairing: **Maury** 2016, Domaine Poudroux, France  
Grenache | Catherine and Robert Poudroux

A la carte £4 for 2 - Wine £10 / 100ml glass