

Selection of French Cheeses

Caraway oat cakes, seed crackers, pear chutney & truffle honey
22.00

Chabichou du Poitou

Saint Siméon

Roncevaux

Comté 30 months

Bleu D'Auvergne

Unpasteurised goat's milk

Unpasteurised cow's milk

Pasteurised
goat's & sheep's milk

Unpasteurised cow's milk

Unpasteurised cow's milk

Melting, soft, mild

Soft, rich, creamy

Aromatic, creamy, buttery

Sweet, crunchy sharp

Complex, creamy, crumbly

*Poitou-Charentes, Vienne,
France*

*Seine et Marne,
France*

*Pyrenées Atlantiques,
France*

*Franche-Comté, Doubs,
France*

*Puy de Dôme, Auvergne,
France*

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.
Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.
Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.
Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies