

Cheese

Manchego - Spanish ewe's milk cheese, quince paste & crispbread 11.5

Parmigiano Reggiano - Aged 18 months served with honey and crispbread 12

Normanville Brie - French white mould served with grapes and wood oven bread 12.5

English cloth cheddar - Cloth cheddar with housemade tomato chutney and crispbread 11.5

Fourme D'Ambert - French blue served with roasted walnuts & oatmeal biscuits 11.5

Dessert

Affogato w vanilla ice cream & Strega liqueur 10

Brown sugar pannacotta w quince & walnut praline 11

Steamed lime pudding w mascarpone & fresh passionfruit 11

Belgian chocolate mousse w sherry soaked prunes & saffron poached orange 11

Couverture (Bitter Sweet) Chocolate from Belgium Per 50 grams 4