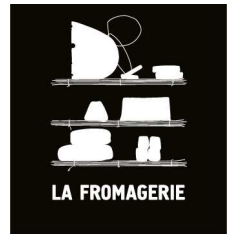


# TASTING CAFÉ MENU

(Example menu) Served All Day



## LA FROMAGERIE CHEESE PLATE ..... £8.75 small / £13.50 large

A daily changing cheese plate of five perfectly ripe cheeses selected from the cheese room each day, served with bread.

### **POULIGNY ST. PIERRE**, Berry Goat

A close textured quite dry Pyramid, with light blue moulds after a little ripening, and when fully matured the darker grey moulds cover the cheese and the dense and crumbly textured cheese tastes delicately fruity with an earthy nuttiness.

### **CHAOURCE**, Champagne Cow

Semi-soft with a dense crumbly texture and a natural white bloomy crust. A creamy rather sold drum shape, the edges slightly melting with a little ripening in a humid cellar. Tastes light when young, becoming tastier and flakier with maturity.

### **ABONDANCE**, Savoie Cow

High mountain cheese with a creamy rich texture, and a melting fruity flavour. The smooth hard crust is a lovely russet colour from light brine washing. Aged around 7-9 months.

### **LANGRES**, Champagne Cow

Drum shaped with depressed crater-like top. Soft brightly coloured orange natural crust (must not be chilled as this will harden the outer coating and ruin the flavour). Inside is a rich, moist, spicy cheese which should be almost melting with a flaky centre.

### **BLEU DE GEX**, Haut Jura Cow

Sharp natural threads of blue veins work their way through the creamy slightly crumbly pate. The crust is rather dry and rough textured when young, becoming a little moist as the cheese matures.

### RECOMMENDED WINE PAIRINGS

175ml 75cl

### **Chateau Bouscassé, Gascony (white)** .....£6.05 £25.55

100% Petit Corbu grape. Alain Brumont's wines are always well structured and full of interesting flavours. This has a fresh citrus zesty taste with exotic tropical flavours and a hint of honey, which marries perfectly with fish and seafood, and fresh goat's cheeses. (6109)

### **Soave Classico Balestri Valda (white)**.....£6.95 £27.75

Sengialta Vineyard, Soave, Verona. Soave often perceived as a run of the mill wine since its popularity meant over production. This vineyard under the direction of the Rizzotto family has refined excellence. The aromas are fresh, light and with elderberry and cherry blossom subtly ending with vanilla, and the flavours have a mineral youthful fresh acidity (6092)

### **Valpolicella 'Jago' 2000 Villa Spinosa (red)**..... £7.45 £29.85

Corvina Veronese and Corvione 70%, Rondinella 25%, Molinara 5% grapes. What you get is a delicious 'stew' of dark fruits and fresh fruits with spice undertones, tasting dry but not too dry which is hugely enjoyable and very refreshing without being too heavy.(6135)

### **Gamay Savoie, Eastern France (red)**..... £5.50 £22.30

Gamay grape. Rene Quenard's fruity light textured wine in the classic Beaujolais style and perfect for all Savoie cheeses and cooked cheese recipes. (6127)

### HOME MADE FRUIT CORDIALS

Plum with Sparkling water.....£1.50

## HOMEMADE SOUP

Blue Hubbard Pumpkin with crisp Sage.....£6.00

Borlotti, Vine Tomato & Pancetta.....£6.00

## SANDWICHES with salad leaves (from 11am).....£6.50

Kirkham's Lancashire, Vine Tomato, Pear & Plum Chutney & Leaves

Maple Roast Middle White Ham with homemade Piccalilli

Rare roast beef with horseradish crème fraîche & wild rocket

## SALADS & VEGETABLES

Anti-Pasti Plate with Toast ..... £8.95

Houmous, Aubergine Puree, Olives, Marinated Beetroot, Marinated Artichokes, Sundried Tomatoes & Goat's Cheese

Autumn Salad Leaves .....£3.75

House Dressing: Maggie Beer's Verjuice, Lemon & Extra Virgin Olive Oil

Bread with Butter or Extra Virgin Olive Oil .....£1.50

## FISH

House-Cured Gravdax ..... £8.95

with Petit Suisses & Toasted Poilâne

Smoked Trout Pâté & Smoked Mackerel Paté.....£8.50

with Poilâne Toast & Caperberries

Fish Plate Served with Toast & Caperberries .....£9.75

Smoked Trout Pâté, Smoked Mackerel Pâté & Gravdax

## MEAT

LA FROMAGERIE Charcuterie Plate with Bread.....£9.75 small / £14.50 large

A selection of cured meats from France, Italy & Spain with Remoulade & Cornichons

Goose Rillettes (contains pork).....£8.95

With toasted Poilâne & Cornichons

LA FROMAGERIE 'Ploughmans' .....£8.95

Pork & Veal Pie, Montgomery Cheddar, Heritage Apple & Piccalilli

House Dry Cured Beef Fillet.....£14.50

Served with Pecorino, Rocket, Truffle Oil & Salad Leaves

Baked Maple Glazed Ham.....£10.50

Served with Celeriac Remoulade, Beetroot Relish, Crusty Bread & Salad Leaves

Foie Gras & Umbrian Truffle Terrine.....£14.50

Served with toasted brioche, Bramley Apple & Bay leaf Jelly & Salad Leaves

House Terrine, Mallard, Partridge, Veal & Pork (wrapped in pancetta)....£10.50

Served with Chutney & Toast

'Jambon Persillé.....£10.50

Ham Hock Terrine with Capers, Parsley & Cornichons with Chutney & Crusty Bread

'L'Escargots Anglais (6).....£7.95

Snails from Hereford cooked in garlic butter (10 minutes to prepare)

## TAKEAWAY

Selected Items are Available to Takeaway

All items eaten in the café are subject to 15% VAT. At peak times there is a minimum charge of £10 per person (12.30pm-2.30pm). Please note that all our savoury & sweet goods are served at room temperature. We are unable to reheat food or cook to order, hot dishes are sold from 12.30pm, which, when cool are sold to takeaway in the shop.