

DRINKS MENU

There is a £5 corkage fee included in the prices listed below.

SPARKLING	Bottle
Castlewood Blanc de Blanc, Devon, England <i>Chardonnay</i>	50.00
Crémant de Bourgogne, Burgundy, France <i>Chardonnay</i>	30.00
ROSE	
Rimauresq, Provence, France <i>Grenache Noir, Cinsault & Syrah</i>	30.50
WHITE	
Gran Cero, Rioja, Spain <i>Viura Blend</i>	18.50
Chin Chin, Vinho Verde, Portugal <i>Loureiro & Trajadura</i>	16.50
Txacoli de Getaria, Pais Basco, Spain <i>Hondarabbi Zuria</i>	25.00
Sancerre, Loire, France <i>Sauvignon Blanc</i>	33.50
Moment of Silence, Western Cape, South Africa <i>Chenin Blanc, Chardonnay & Viognier</i>	28.00
RED	
Gran Cerdo, Rioja, Spain <i>Tempranillo</i>	18.50
Cotes Du Rhone, Rhone, France <i>Grenache, Syrah & Carignan</i>	21.50
Fara, Abruzzo, Italy <i>Montepulciano</i>	24.00
Madama, Piedmont, Italy <i>Barbera</i>	25.00
Vina Unica, Valle de Uco, Argentina <i>Malbec</i>	32.00
Lalande de Pomerol, Bordeaux, France <i>Cabernet Franc & Merlot</i>	36.00
DIGESTIF	50ml
Sauterne Filhot	7.00
Niepoort Ruby Port	5.00
WHISKY	25ml
Make a selection from our cabinet	5.00
NON-ALCOHOLIC	
Bon Accord Soft Drink	2.00
Vichy Catalan Sparkling Water	3.80
Jumpship Goosewing IPA	3.50
TEA & COFFEE	
Pot of Tea	2.50
Caffetière	4.00

I.J.MELLIS & SONS CHEESE LOUNGE

FOOD MENU

Olives	4.00
Bread & Butter	3.50
Scotch Egg, Pitchfork & Piccalilli	7.50
Duck Pâté, Toast & Cornichons	8.00
Small Plate	7.00
<i>Three cheeses or meats served with quince & oatcakes</i>	
Cheeseboard	13.00
<i>Five cheeses, served with quince, cornichons & oatcakes</i>	
Cheese & Charcuterie Board	18.00
<i>Four Cheeses & three meats served with quince, cornichons & oatcakes</i>	
French Tomato Soup & Goats' Cheese	8.00
Raclette, Potatoes & Finocchiona	14.00
Baked Camembert	12.00
Lunch Deal 12-3pm Daily	25.00
<i>Cheeseboard for 2 and a bottle of Gran Cerdo red or white wine</i>	

Please inform a member of the team of any allergies, please be aware that we may not be able to cater to all requirements.