

# THE Cheesy Grape

## GRAZING BOARDS

All our boards are accompanied with, homemade chutney, cornichons, grapes, apple, honey, crudités, pickled onion and crackers. (*gf, v, vg available*)

<b>Single Board</b> – Selection of 4 cheese or charcuterie	<b>15.95</b>
<b>Sharing Board</b> – Selection of 8 cheese or charcuterie	<b>29.95</b>
<b>Party Board</b> – Selection of 16 cheese or charcuterie	<b>59.95</b>
<b>Vegan Board</b> – Selection of 4 vegan cheeses	<b>19.95</b>
<b>Additional Cheese/ meats</b>	<b>3.50</b>

## ADDITIONALLY

Nocellara Olives ( <i>gf, v, vg</i> )	<b>4.50</b>
Stuffed Vine Leaves ( <i>v, vg</i> )	<b>6.50</b>
Cheesy Grapes	<b>4.00</b>
Cream Cheese Stuffed Peppersweets ( <i>v</i> )	<b>6.50</b>
Whole Baked Camembert with fresh baked artisan bread	<b>15.00</b>
Whole baked Mont d'Or with cornichons & fresh baked bread	<b>25.00</b>
Homemade sausage roll with piccalilli	<b>8.50</b>
Baked figs with goats cheese & honey	<b>6.95</b>
Whole Burrata with olive oil, basil & balsamic ( <i>gf</i> )	<b>8.50</b>
Chicken liver parfait with homemade chutney & freshly baked bread	<b>8.50</b>
Wild mushroom pâté with homemade chutney & freshly baked bread ( <i>v, vg</i> )	<b>7.50</b>
Oven baked bread with local butter & oil with balsamic	<b>4.75</b>
Extra Crackers	<b>1.75</b>

## FONDUE

Fondue, made with gruyère, comté, emmental, wine. Served with crudités, potatoes and croutons. 150g per person	<b>15.95pp</b>
– Cured meat per portion	<b>2.50</b>

## SWEET

Chocolate fondue, dark & milk chocolate, cream, seasonal berries & marshmallows ( <i>gf, v</i> )	<b>12.95</b>
Ice creams & sorbets ( <i>gf</i> ) (3 scoops) <i>Strawberry, Chocolate or Vanilla Ice Cream/ Mango, Raspberry or Lemon Sorbet</i>	<b>6.50</b>

# CHEESE AND CURED MEAT DESCRIPTIONS

Allergens – *p* - pasteurised, *v* - vegetarian, *b* - suitable for pregnant women, *n* - nuts cashew not peanut or sesame, *vg* - vegan, *t* - thermised heat treated not pasteurised, *r* - raw milk, *o* - organic, *s* - sulphates

All cheese is supplied by La Fromagerie and all our meats are British, supplied by Cobble Lane and Trealy Farm

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## VEGAN

**Thorny for you** – Tangy cashew cheese rolled in rose, with a dusting of sumac and chilli flakes. (*n, v, vg*)

**No smoke without fire** – Smokey and piquant cashew nut cheddar. (*n, s, vg*)

**Blue Mountain** – 2 month aged cashew stilton style, made with culture to create the blue. (*n, vg*)

## BLUES

**Bath blue** – Stilton style Organic cows milk from the west country. Creamy with blue running all through it. (*p, o*)

**Roquefort** – Classic french cheese from the region, sheep's milk matured in Roquefort caves, tangy with a bite. (*r*)

**Gorgonzola** – A veined blue cheese, originally from Italy, made from unskimmed cow's milk. It can be 'buttery' or firm, crumbly and quite salty, with a 'bite' from its blue veining

## CURED MEATS

**Fennel Salami** – Italian style finocchiona

**Wild boar, pork and red salami** – British saucisson.

**Sweet smoked paprika chorizo** – Classic 'dulce' chorizo

**Spicy smoked paprika chorizo** – Classic 'picante' chorizo

**Bresola** – British cured beef

**Monmouthshire air dried ham** – 'Prosciutto' style cured leg of pork

**Coppa** – British pork

**Salt and pepper salami** – Milano style salami

**Lamb salami** – Spiced British leg of lamb

**Lomo** – Spiced pork loin

**Game and red wine salami** – Wild venison & pork

**Pancetta** – Covered in herbs

**Saucisson sec** – Thick dry cured pork sausage

**Lamb salami** – Cured lamb meat

**Soppressata** – Italian dry salami

## HARD

**Manchego 6 month aged** – Nutty, herby, sweet and savoury. Spanish classic cheese aged for 6 months. (*o, t, b*)

**Comté 12 month** – 12 month cave aged French cheese from the Jura Mountains. Smooth, mellow, and with a long finish. (*b, r*)

**Gruyere AOC** – Sweet and savoury cows milk French cheese. Floral notes with a silky texture and crunchy crystals. (*b, r*)

**Oglesfield** – Washed rind Jersey cow cheese, clean palette and fragrance. (*r*)

**Westcombe smoked cheddar** – Smoky British cheddar, more complex and grassy notes near the rind. (*r*)

**West country cave aged cheddar** – Cave aged in Somerset for depth and moist flavour. Fruity and tangy with a hint of sweetness. (*p, b, v*)

**Sheep Rustler** – Semi hard Ewes milk cheese.

**Bouncing Berry** – Mature cheddar with cranberries

**Red Devil** – A chilli pepper Red Leicester

## WASHED RIND

**Stinking Bishop** – Gloucestershire's famous soft cheese. Strong smelling, but creamy and hints of pear. (*p, b, v*)

**Epoisses Gaugry** – Famous Burgandy cheese, soft, luscious with a rich and savoury flavour.

**Morbier** – Unpasteurised French cheese with a supple texture and characteristic line of ash running through the centre. (*r*)

**Reblochon** – Alpine cheese from the Savoie region of France. Nutty and creamy, long lasting flavour with soft centre. (*r*)

## SOFT

**Brie de Meaux** – Made famous since the 30's by the Dongé family, rich and powerful brie with mushroom notes. (*r*)

**Truffle Baron Bigod** – British brie style cows cheese from Suffolk with a truffle cream centre. (*r*)

**Waterloo** – Guernsey milk soft cheese from Berkshire. Buttery like a hollandaise sauce, with a very soft centre. (*t*) Thermised very similar to pasteurised but heat so no rennet is needed. (*v*)

**Driftwood** – Ash coated soft goats cheese