

MEAT

MEAT BOARD

LLONGANISSA DE VIC, PANCETTA ARROTOLATA AND SOPRESSATTA CALABRESE £13

MEATS ARE SERVED IN 40G PORTIONS. SELECT AS MANY AS YOU LIKE TO MAKE YOUR BOARD. MIX AND MATCH WITH CHEESE AS WELL

SMOKED

COPPA MASSIMO CORRA. TRENTINO, ITALY SEASONED, LIGHTLY SMOKED AND THEN AGED FOR A YEAR	£4.5
CARNE SALATA MARIO BOSO CARDINALE. LOMBARDY, ITALY SALTED AND SMOKED BEEF SILVERSIDE	£5
SMOKED BATH CHAPS TREALY FARM. MONMOUTHSHIRE, UK SMOKED PORK CHEEKS	£3.5

HAM & CURED MEATS

JAMON IBERICO DE CEBO CAMPO LA VALLA. HUELVA, SPAIN IBERICO PORK	£9
JAMON IBERICO DE PURO DE BELLOTA CINCO JOTAS. JABUGO, SPAIN IBERICO PORK	£15
PANCETTA ARROTOLATA CARLO PIERI. TUSCANY, ITALY PORK BELLY ROLLED WITH GARLIC AND FENNEL	£4
LARDO DI COLONNATA FAUSTO GUADAGNI. TUSCANY, ITALY PORK FAT LAYERED WITH BAY, ROSEMARY, GARLIC AND SALT	£4

SALAMI

LLONGANISSA DE VIC FERNANDEZ COLL. VIC, SPAIN TRADITIONAL CATALAN PORK SALAMI	£3.5
CHORIZO PIERRE OTEIZA. ALDUDES VALLEY, FRANCE BASQUE PORK AND SMOKED PAPRIKA	£5
FINOCCHIONA CARLO PIERI. TUSCANY, ITALY PORK AND FENNEL SEED	£4
SOPRESSATTA CALABRESE TONINO SANSONE. CALABRIA, ITALY SPICY PORK SALAMI	£5.5
VENTRICINA DEL VASTESE FATTORIE DEL TRATTURO. ABRUZZO, ITALY HAND-CUT WHOLE PIECE PORK SALAMI	£5.5
SALSICCIA DEL VASTESE FATTORIE DEL TRATTURO. ABRUZZO, ITALY PORK WITH SWEET CHILI AND FENNEL SEEDS	£5
COBNUT & RED WINE SALAMI MOONS GREEN. KENT, UK. PORK AND KENTISH COBNUTS	£5
MORCILLA IBERICO ONOFRE SANCHEZ. SPAIN PORK AND BLOOD CURED SAUSAGE	£3.5

HOUSE CURED

LOIN VERDEN, LONDON PORK, JUNIPER, CORIANDER & FENNEL	£6
SAUCISSON SEC VERDEN, LONDON TRADITIONAL STYLE SAUCISSON MADE HERE AT VERDEN	£3.5

ALL
OF
OUR
CHEESE
AND
CHARCUTERIE
IS
AVAILABLE
TO
TAKE
HOME
FROM
OUR
DELI
IN
THE
BASEMENT

CHEESE

CHEESE BOARD

WIGMORE, BLEU D'AUVERGNE AND OSSAU-IRATY £11

CHEESES ARE SERVED IN 40G PORTIONS. SELECT AS MANY AS YOU LIKE TO MAKE YOUR BOARD. MIX AND MATCH WITH MEATS AS WELL

HARD

PARMIGIANO REGGIANO EMILIA ROMAGNA, ITALY (COW) SWEET AND DECEPTIVELY SOFT	£3.5
MONTGOMERY'S CHEDDAR SOMERSET, UK (COW) SAVOURY ALMOST MEATY FLAVOUR	£3.5
COMTE RESERVE 26 MONTH JURA, FRANCE (COW) RICH AND NUTTY WITH A BIT OF CRUNCH	£4
OSSAU-IRATY BASQUE, FRANCE (SHEEP) SHARP AND NUTTY	£3.5

SOFT

WIGMORE RISLEY, BERKSHIRE, UK (SHEEP) CREAMY, MILKY AND A LITTLE SWEET	£4
BRIE DE MEAUX ILE DE FRANCE, FRANCE (COW) UNCTIOUS, RICH & CREAMY	£4

BLUE

BEAUVALE NOTTINGHAMSHIRE, UK (COW) SOFT AND CREAMY WITH MELLOW FLAVOUR	£4
BLEU D'AUVERGNE AUVERGNE, FRANCE (COW) CREAMY AND RICH WITH GOOD ACIDITY	£3.5

BLUE CONT.→

BLEU DE BASQUES BASQUE, FRANCE (SHEEP) SWEET WITH A SHARP & SPICY FINISH	£4
GOAT	
POULIGNY ST. PIERRE INDRE, FRANCE SOFT, EARTHY AND NUTTY	£4.5
SAINTE-MAURE DE TOURAINE LOIRE, FRANCE BUTTERY AND SMOOTH WITH LOVELY ACIDITY	£4
TICKLEMORE DEVON, UK SEMI-HARD, MOIST WITH A CRUMBLY CHARACTER	£4
VALENCAY INDRE, FRANCE SOFT AND MILD WITH A NUTTY FLAVOUR	£4.5
CAPRINO SEMI-STAGIONATO UMBRIA, ITALY SEMI-HARD SMOKEY AND SWEET	£4.5

WASHED

LANGRES CHAMPAGNE, FRANCE (COW) RICH WITH A LITTLE SPICE	£4
EPOISSES BURGUNDY, FRANCE (COW) PUNGENT AROMA, BUT A RICH AND CREAMY FLAVOUR	£4.5
FOXWHELP LONDON, UK (COW) WASHED IN SOMERSET BRANDY AT BUCHANANS CHEESEMONGER	£5

GREEN SALAD
VINAIGRETTE

£3

TOMATO SALAD
SHALLOT VINAIGRETTE

£3

SALADS

ROCKET SALAD
BALSAMIC DRESSING

£3

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