



## CHEESE TROLLEY

*All cheeses are served in 40gr portions  
with a selection of biscuits, onion chutney and grapes*



PECORINO SARDO (EWE) £7

*Pasteurised ewe's milk, mild, aromatic and slightly sour taste*



PERCORINO WITH TRUFFLE (SHEEP) £9

*Pasteurised sheep's milk, white truffle, summer truffle, tender and creamy, with a strong truffle smell and a refined balanced taste.*



TALEGGIO (COW) £7

*Matured in pinewood cases, delicate and fragrant taste.  
The texture slightly friable in the centre with insuperable tastiness.*



GORGONZOLA PICCANTE (COW) £10

*Blue cheese exclusively from cow's whole milk, cheese is aged for a minimum of 80days. The ageing leads it to acquire a dense and often crumbly consistency and a strong, spicy very distinctive flavour*



LA TUR (MIXED BLEND OF MILK) £9

*It is made from a blend of cow's, sheep's and goat's milks.  
Super creamy soft cheese. Buttery and rich taste with some earthy funk from the moldee rind*



Allergen information available on request.

A discretionary 12.5% service charge will be added to your bill