



CHEESE TROLLEY

*All cheeses are served in 40gr portions
with a selection of biscuits, 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