

# CHEESE AND CHARCUTERIE BOARDS

FOR 1 PERSON	FOR 2 PEOPLE
Meat and cheese selection <b>£15</b> <b>Choose 2 cheeses + 2 meats</b> <i>English crackers, olives, and one chutney</i>	Meat and cheese selection <b>£24</b> <b>Choose 4 cheeses + 3 meats</b> <i>English crackers, olives, and two chutneys</i>
Cheese-only selection <b>£12.50</b> <b>Choose 3 cheeses</b> <i>English crackers, olives, and one chutney</i>	Cheese-only selection <b>£18.50</b> <b>Choose 5 cheeses</b> <i>English crackers, olives, and two chutneys</i>

## CHEESE SELECTION

### Chabis

Goat's milk, unpasteurised. Young and fresh with a delicate creaminess.

### Flower Marie

Ewe's milk, unpasteurised. Soft and creamy with sweet, subtle flavours.

### Sussex Brie

Pasteurised. Smooth and mellow, grassy notes and a hint of nuttiness.

### Burwash Rose

Traditional Cheese Dairy, East Sussex. Pasteurised. Semi soft, sticky, rich, melting.

### Kentish Blue

Unpasteurised. Firm but moist texture, gentle, smooth flavours, great aftertaste.

### Winterdale Shaw 'Cheddar'

Winterdale Cheesemakers, Kent. Unpasteurised. Smooth and buttery with rich, earthy flavours.

### Seven Sisters

Ewe's milk, pasteurised. Semi soft, wrapped in Hebridean seaweed, light nutty flavours complemented by a subtle saltiness.

**Please be aware that our food products may contain nuts.**

## MEAT SELECTION FROM COBBLE LANE

### Fennel & Garlic Salami

An Italian finocchiona, with a fresh, clean fennel fragrance rounded out by a little red wine and garlic, subtle texture.

### N1 Soppressata

A large fresh flavoured paprika salami with a coarse minced texture.

### Bresaola

Air-dried topside of beef, cured with fresh herbs, balsamic vinegar and red wine. It is great way to experience British beef.

### Coppa

Cured from Sows, along with simple spices and matured for much longer than normal Coppa, this cut develops a tender, rich flavour. This cured marbled collar is a great showcase for flavoursome, well raised British pork.

## NIBBLES

Olives	Mixed nuts	Crisps
<b>£2.50</b>	<b>£2</b>	<b>£2</b>