



# MENU

CHEESE	WINE & BEER
<p><b>SELECTIONS CURATED BY THE CHEESE LADY</b></p> <p><b>“Bella”</b> 14 Four Italian cheeses with crackers and membrillo</p> <p><b>“Jolie”</b> 17 Four French cheeses with crackers, fruity chutney, Great Glen salami</p> <p><b>“Bonnie”</b> 17 Five Scottish cheeses with crackers and chutney</p> <p><b>“Regina”</b> 17 Five cheeses from around the world with crackers and membrillo</p> <p><b>BUILD-YOUR-OWN</b></p> <p><b>Cheese Wedge</b> 4 Pick as many cheeses as you’d like to build your own cheeseboard - price per wedge</p>	<p style="text-align: right;">175ml/250ml/bottle</p> <p><b>Cava</b> 6/8/26 Organic brioche-y cava from Spain</p> <p><b>Chardonnay</b> 5/7/20 Un-oaked fruity Chardonnay from the south of France</p> <p><b>Merlot</b> 5/7/20 Smooth and quaffable Merlot from the south of France</p> <p><b>Rose</b> 5/7/20 Fruit-packed easy going Granacha from Spain</p> <p><b>Wine corkage</b> 4 Pick any wine we retail and add this corkage</p> <p><b>Beer corkage</b> 1 Pick any beer we retail and add this corkage</p>
EXTRAS	SWEET WINES
<p><b>Salami &amp; Cornichons</b> 6 Great Glen venison &amp; pork salami with French crunchy cornichons</p> <p><b>Spanish Olives</b> 3 Spicy green Perello olives</p> <p><b>Torres crisps</b> 2.5 Choose from Truffle, Cheese, Ham</p> <p><b>Meze &amp; Crackers</b> 5 Greek roasted red pepper &amp; feta meze with Spanish sesame crackers</p> <p><b>Marcona Almonds</b> 4.8 Lightly salted Spanish almonds</p> <p><b>Pickled figs</b> 6 Perfectly sweet and tangy pickled figs</p> <p><b>Crackers &amp; Chutney</b> 4 Artisan crackers (buttermilk, walnut or three-nut) and fruity chutney</p>	<p style="text-align: right;">50ml/100ml</p> <p><b>THE CHEESE LADY EXCLUSIVES</b></p> <p><b>“Melina”</b> 4.5/8 Artisan Honey Wine - amazing with any cheese!</p> <p><b>“Aveline”</b> 4.5/8 Artisan hazelnut liqueur - amazing with matured and blue cheeses</p> <p><b>DESSERT WINES</b></p> <p><b>Maury</b> 3/5.50 A fortified red wine made with Grenache Noir, a great alternative to Port <span style="float: right;">75ml</span></p> <p><b>Monbazillac</b> 4.2 A sweet white wine with a nose of white peach, candied fruit and cedar honey</p>



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## NON-ALCOHOLIC DRINKS

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<b>Cafetiere Coffee</b>	3
Premium Italian coffee	
<b>English Breakfast Tea</b>	3
A premium blend of black teas known for its smooth character	
<b>Jasmine Green Tea</b>	3
Premium green tea from China, boasting a fragrant floral bouquet.	
<b>Peppermint Leaf Tea</b>	3
An award-winning single-origin peppermint tea, celebrated for its exceptional aroma and flavour	
<b>Wild Elderflower Bubbly</b>	3.5
An artisan British soft drink featuring floral undertones and a refined effervescence	
<b>Organic Sicilian Citrus Crush</b>	3.5
A refreshing British artisan soft drink, crafted with a delightful blend of Sicilian oranges and lemons	
<b>Bottled Water</b>	2
Scottish Deeside water (still or sparkling)	

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## LITTLE TREATS

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<b>Chevre d'Argental &amp; Chestnut Honey</b>	5.5
A slice of a creamy goat's milk cheese served with chestnut honey and three-nut crackers	
<b>Ossau Iraty &amp; Cherry Toast</b>	5.5
A slice of a firm ewe's milk cheese served with membrillo and cherry toast	
<b>Cirone &amp; Rosemary Quince</b>	5.5
A slice of hard alpine cheese served with rosemary quince paste and three-nut crackers	
<b>Stichelton &amp; Dark Chocolate</b>	5.5
A slice of blue cheese served with artisan chocolate and walnut crackers	