Nº 52

LA FROMAGERIE
BLOOMSBURY

SPRING SUPPER MENU

PLEASE NOTE THIS IS AN EXAMPLE, THE KITCHEN MENU CHANGES DAILY, PRICES MAY BE SUBJECT TO CHANGE

APERITIF

PROSECCO £9.00/£33.90

CREMANT D'ALSACE £10.00/£43.50

CREMANT ROSE D'ALSACE £12.50/£47.10

CHAMPAGNE P. LOUIS MARTIN, BOUZY £14.00/£78.00

SACRED GIN OR VODKA & BTW TONIC 50ml £12.00
BTW TONIC HAS AN AMBER HUE AS IT IS MADE WITH NATURAL QUININE

SACRED NEGRONI £12.00

GIBSON SACRED GIN & VERMOUTH, BALSAMIC ONION £12.00
PARMIGIANO REGGIANO ON THE SIDE

SACRED DRY MARTINI, LEMON TWIST or OLIVE £14.50

APEROL SPRITZ £11.00
CLASSIC ITALIAN APERITIVO WITH APEROL, PROSECCO & SODA WATER

HOMEMADE VIN D'ORANGE 70ml £11.50
BLEND OF BITTER ORANGES, ROSÉ, EAU DE VIE & VANILLA SERVED OVER ICE

POMMEAU DE NORMANDIE, LE LIEU CHERI 70ml £8.50
TRADITIONAL APERITIF FROM NORMANDIE THAT COMES FROM COMBINING APPLE JUICE & YOUNG CALVADOS. IT THEN AGES IN OAK BARRELS FOR AT LEAST 3 YEARS.

PICKLE HOUSE BLOODY MARY VIRGIN £6.50

WITH SACRED VODKA 25ml £11.50

SOFT DRINKS

VIVREAU FILTERED WATER BOTTLE PER 1-2 PEOPLE £2.00
SPARKLING & STILL: UNLIMITED REFILLS

APPLETREE HILL ORCHARD JUICE £4.00
APPLE

SQUARE ROOT HANDMADE SODA £4.00
FLAVOURS: RHUBARB, LEMONADE, COLA, GINGER BEER, CITRUS CRUSH, NON-ALCOHOLIC GIN & TONIC, NON-ALCOHOLIC NEGRONI SPRITZER

SPARKLING ELDERFLOWER £4.50

SMALL PLATES

LITTLE BREAD PEDLAR SOURDOUGH BREAD £4.00
EXTRA VIRGIN OLIVE OIL & BALSAMIC OR FARMHOUSE BUTTER

HOUSE MIXED OLIVES & BARREL-AGED FETA £6.95

PARMIGIANO REGGIANO £6.00

SALTED ALMONDS & CASHEW NUTS £6.00

MOZZARELLA DI BUFALA £6.95

BURRATINA £6.95

FRIGGITELLI PEPPERS MALDON SEASALT £8.50

COURGETTE FRITTERS (5) £8.95
MINT & PECORINO SARDO

DUCK RILLETTES £11.00
TOASTED LBP SOURDOUGH & CORNICHONS

BRIE AUX TRUFFES 100G & CHARCOAL BISCUITS £10.00

LA FROMAGERIE CLASSICS

MELTED RACLETTE £16.00
CHARLOTTE POTATOES, SHALLOT, MUSTARD & CAPER RELISH

LA FROMAGERIE FONDUE SAVOYARDE £22.50
BEAUFORT CHALET D'ALPAGE, EMMENTAL FRANCAIS GRAND CRU & COMTE D'ESTIVE WITH SOURDOUGH BREAD & CORNICHONS

CHARCUTERIE £8.00
STEAMED POTATOES £4.75
STEAMED BROCCOLI £4.75

BAKED CAMEMBERT DE NORMANDIE £19.50
HONEY, WALNUTS, ROSEMARY & TOASTED SOURDOUGH

KITCHEN SUPPER MENU

DAILY MENU OF DISHES PREPARED IN OUR KITCHEN WITH SEASONAL PRODUCE

PEA & MINT SOUP £10.50
GOAT'S CURD & WILD GARLIC OIL

TROPEA ONION TARTE TATIN £15.00
TICKLEMORE

TWICE BAKED SOUFFLE £15.00
SPRING CHABICHOU & PARMESAN CREAM

GRILLED ITALIAN ASPARAGUS £16.50
BURRATA, BASIL & WILD ROCKET

OCTOPUS & POTATO £20.00
LILLIPUT CAPERS, TAGGIASCHE OLIVES

WILD ASPARAGUS RISOTTO £24.00
PEAS, BROAD BEANS & ROBIOLA DI ROCCAVERANO

TAGLIOLINI, CORNISH CRAB (HAND PICKED) £25.00
CHERRY TOMATO, CHILLI & GARLIC

POUSSIN BASQUE STYLE £32.00
ROAST DESIREE POTATOES, SPRING GREENS

ROAST PORK BELLY £28.00
TURNIP TOPS & RED WINE JUS

ON THE SIDE

ROAST DESIREE POTATOES £6.50
ROSEMARY, SEA SALT & LEMON MAYONNAISE

SAUTEED BABY CHARD £8.00

COSTOLUTO TOMATO £7.50
OREGANO & MASSERIA DAUNA EXTRA VIRGIN OLIVE OIL, PUGLIA

ENDIVE & VINAIGRETTE £7.50

SHRUB SEASONAL SALAD LEAVES £5.50

FULL ALLERGEN INFORMATION IS AVAILABLE ON ALL THE DISHES FEATURED ON OUR MENUS. IF YOU HAVE A FOOD ALLERGY & ARE CONCERNED ABOUT ANY ITEMS ON THE MENU PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION. PLEASE NOTE THAT OUR KITCHEN USES NUTS. ALL ITEMS EATEN IN THE RESTAURANT ARE SUBJECT TO 20% VAT. FOOD IS SERVED AS IT IS READY UNLESS REQUESTED

CHEESE & CHARCUTERIE

LA FROMAGERIE

CHEESE BOARDS SM £12.50/LG £18.50

FRENCH BOARD

MOTHAIS, POITOU-CHARENTES, GOAT
CREAMY & RICH WITH A LIGHT AROMATIC EARTHY PERFUME

BRILLAT SAVARIN, NORMANDY, COW
TRIPLE CREAM, RICH, SILKY WITH A CREME-FRAICHE TANG & EARTHY NOTES

SALERS D'ESTIVE, AUVERGNE, COW
FIRM TEXTURE, FRUITY FLAVOURS, FULL BODIED TASTE, BUTTERY FINISH

REBLOCHON, SAVOIE, COW
RICH, HAZELNUT TASTE, NOT TOO STRONG FARMYARD, EARTHY FLAVOURS

FOURME D'AMBERT, AUVERGNE, COW
CREAMY TEXTURE, RICH & MELLOW WITH SUBTLE NUTTY FLAVOUR

BRITISH & IRISH BOARD

ELRICK LOG, LANARKSHIRE, GOAT
ASH COATED LOG. SOFT IN THE EDGE AND FUDGY IN THE CENTRE

BARON BIGOD, SUFFOLK, COW
A UNIQUE BRIE STYLE CHEESE THAT IS RICH & MELLOW

COOLEA, COUNTY CORK, COW
FASHIONED AFTER GOUDA, CARAMEL-SWEET WITH FINE CRYSTALLISATION

DURRUS, COUNTY CORK, COW
NUTTY TASTE, A LITTLE RUSTIC EARTHINESS WITH TOFFEE UNDERTONES

DEVON BLUE, TOTNES, COW
NUTTY, TANGY BLUE, EARTHY AROMA & DENSE BUTTERY LIVELY TASTE

CHEESEROOM BOARD

GOLDEN CROSS, SUSSEX, GOAT
FUDGY TEXTURE, LOW ACIDITY, PRONOUNCED PEANUT/TAHINI NOTES

PERAIL, LANGUEDOC, EWE
AGED ON STRAW, VELVETY MELTING TEXTURE WITH LIGHT FARMY NOTES

MANCHEGO, LA MANCHA, EWE
FIRM, RICH SWEET CARAMEL AND WALNUT NOTES

GUBBEEN, COUNTY CORK, COW
SPRINGY TEXTURE, PLEASING TANGY FLAVOUR, GENTLE ON THE PALATE

GORGONZOLA NATURALE, LOMBARDY, COW
SLIGHTLY CHEWY, CREAMY & BUTTERY WITH SWEET-SHARP MINERALLY SPICE

CHARCUTERIE BOARDS

SERVED WITH LBP SOURDOUGH

ITALIAN CHARCUTERIE — SELECTION OF 3 £18.00

SALAME GENTILE	£6.50
PROSCIUTTO DI PARMA	£6.50
COPPA AL GINEPRO	£6.50
SPECK	£6.50

FRENCH CHARCUTERIE

JAMBON DE BAYONNE	£6.50

SPANISH CHARCUTERIE — SOLD INDIVIDUALLY

CHORIZO PATA NEGRA	£6.00
LOMO DE BELLOTA	£10.00
JAMON SERRANO DE TERUEL	£8.00
JAMON IBERICO BELLOTA 30G	£15.00

WITH YOUR BOARDS — £3.00 EACH

MEMBRILLO, CHUTNEY, RHUBARB & RAISIN RELISH, WHITE TRUFFLE HONEY OR CURTIDO

DESSERT

BASQUE BURNT CHEESECAKE £8.50
STRAWBERRY COULIS

ORANGE, ALMOND & POLENTA CAKE £8.50
FIOR DI LATTE ICE CREAM

WARM FLOURLESS CHOCOLATE CAKE £8.50
FIOR DI LATTE ICE CREAM

AMALFI LEMON & PISTACHIO CAKE £8.50
PISTACHIO ICE CREAM

YORKSHIRE RHUBARB & ABATE PEAR CRUMBLE £8.50
FIOR DI LATTE ICE CREAM

VALRHONA DARK CHOCOLATE FONDANT £10.00
FIOR DI LATTE ICE CREAM

AFFOGATO LE PIANTAGIONI DE CAFFE & FIOR DI LATTE ICE CREAM £7.50

ICE CREAM 1 SCOOP £4.50/ 2 SCOOPS £8.00
FIOR DI LATTE, PISTACHIO, BRETON CARAMEL ICE CREAM. MANDARIN, STRAWBERRY SORBET

LA VIEILLE NOIX 30% 50ml OVER FIOR DI LATTE ICE CREAM £11.50

DESSERT & SWEET WINE

JURANCON MAGENDIA £8.85 70ml/£45.15 375ml
DOMAINE CLOS LAPEYRE LA CHAPELLE DE ROUSSE, JURANCON
THE VINES ARE ORGANIC & SUITABLE FOR BOTH VEGETARIANS AND VEGANS. THE WINE HAS A SUBLIME EXPRESSION OF SWEET FRUIT – MANGOES, COCONUT, GRAPEFRUIT & BANANA BUT WITH A CRYSTAL PURE ACIDITY. PERFECT AS AN APERITIF AS WELL AS FOIE GRAS, CLASSIC WITH ROQUEFORT OR BREBIS EWE'S MILK.

SAUTERNES CHATEAU DELMOND £7.50 70ml/£59.00 750ml
SAUTERNES, BORDEAUX. GRAPE: 90% SEMILLON 10% SAUVIGNON BLANC. A MODERN STYLE OF SAUTERNES ALLOWING FOR A MINIMAL INTERVENTION APPROACH IN THE WINERY. THE PALE GOLD HUE HAS A FRESH FLORAL AND STONE FRUIT AROMA WITH GORGEOUS APRICOT. HONEY & PEACH TOGETHER WITH CITRUS PEEL & CREAMY FLAVOURS TO THE FULL BODIED YET REFRESHING BALANCED ACIDITY & LINGERING SWEET FINISH.

VIN SANTO 2009 FELSINA BERARDENGA £13.25 70ml
THIS VINTAGE HAS GOLDEN YELLOW WITH COPPERY HIGHLIGHTS AND AROMAS OF PEACH & APRICOT COMPLEMENTED WITH PINEAPPLE & TROPICAL FRUIT. COMPLEX & TOASTY FROM WELL INTEGRATED OAK & LIVELY ACIDITY ALL BALANCED BEAUTIFULLY BY THE SWEETNESS OF DRIED GRAPES ECHOED BY BAKED APRICOT AND CANDIED PINEAPPLE TO A LONG LINGERING FINISH

DIGESTIF

HOMEMADE LIMONCELLO 70ml £11.50
MADE WITH AMALFI LEMON

FINEST RESERVE PORT LBV 2013 50ml £6.00
QUINTA DE LA ROSA, DOURO, PORTUGAL. TOURIGA NACIONAL, TINTA RORIZ, TOURIGA FRANCA AND SOME TINTA CÃO AND BARROCA. THERE IS A SOFT FEMININE SIDE TO THIS WINE UNDERLYING THE CONCENTRATED FRUIT AND BERRY COMPLEXITY, WITH FIRM FULL-FRONTAL TANNIN & SPICY END TASTE

THE GLENROTHES 12YEAR WHISKY 50 ml £9.50
SINGLE MALT WHISKY FROM SPEYSIDE, SCOTLAND. AROMA OF BANANA AND VANILLA, WITH A TASTE OF FRUITINESS. THE FINISH IS LONG, SOFT AND SWEET

CALVADOS 5 YEAR 42% 50ml £9.50
CALVADOS DU LIEU CHERI, OUILLY-LE-VICOMTE, FRANCE
THE DESRIECHES FAMILY HAVE BEEN ASSOCIATED WITH THEIR FARM AND ORCHARDS SINCE 1500. FULL BODY WITH A LOVELY MELLOW FRUITINESS.

POIRE WILLIAM 45% 50ml £11.00
LOUIS ROQUE, DORDOGNE, SW FRANCE
A CLASSIC POIRE WILLIAM EAU DE VIE. THE DISTILLERY WAS FOUNDED BY LOUIS ROQUE IN SOUILLAC IN THE DORDOGNE IN 1905 IN AN OLD CONVENT.
THE EAU DE VIE IS NEVER STORED IN BARRELS AND SO REMAINS A CRISP CLEAR FRUIT LADEN SPIRIT. SERVED VERY CHILLED.

LA VIEILLE NOIX 30% 50ml £8.95
LOUIS ROQUE, DORDOGNE, SW FRANCE
A CLASSIC WALNUT LIQUEUR. THE DISTILLERY WAS FOUNDED BY LOUIS ROQUE IN SOUILLAC IN THE DORDOGNE IN 1905 IN AN OLD CONVENT. THIS CAN BE ENJOYED ON ITS OWN OR FABULOUS POURED OVER FIOR DI LATTE ICECREAM