



N° 52

**LA FROMAGERIE
BLOOMSBURY**

SPRING BRUNCH MENU

PLEASE NOTE THIS IS AN EXAMPLE, THE KITCHEN MENU CHANGES DAILY, PRICING 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 <small>50ml</small>	£12.00
<small>BTW TONIC HAS AN AMBER HUE AS IT IS MADE WITH NATURAL QUININE</small>	
SACRED NEGRONI	£12.00
GIBSON <small>SACRED GIN & VERMOUTH, BALSAMIC ONION</small>	£12.00
<small>PARMIGIANO REGGIANO ON THE SIDE</small>	
SACRED DRY MARTINI, <small>LEMON TWIST or OLIVE</small>	£14.50
APEROL SPRITZ	£11.00
<small>CLASSIC ITALIAN APERITIVO WITH APEROL, PROSECCO & SODA WATER</small>	
HOMEMADE VIN D'ORANGE <small>70ml</small>	£11.50
<small>BLEND OF BITTER ORANGES, ROSÉ, EAU DE VIE & VANILLA SERVED OVER ICE</small>	
POMMEAU DE NORMANDIE, LE LIEU CHERI <small>70ml</small>	£8.50
<small>TRADITIONAL APERITIF FROM NORMANDIE THAT COMES FROM COMBINING APPLE JUICE & YOUNG CALVADOS. IT THEN AGES IN OAK BARRELS FOR AT LEAST 3 YEARS.</small>	
PICKLE HOUSE BLOODY MARY <small>VIRGIN</small>	£6.50
WITH SACRED VODKA <small>25ml</small>	£11.50

SOFT DRINKS

VIVREAU FILTERED WATER <small>BOTTLE PER 1-2 PEOPLE</small>	£2.00
<small>SPARKLING & STILL: UNLIMITED REFILLS</small>	
APPLETREE HILL ORCHARD JUICE	£4.00
<small>APPLE, PEAR</small>	
SQUARE ROOT HANDMADE SODA	£4.00
<small>FLAVOURS: RHUBARB, LEMONADE, COLA, GINGER BEER, CITRUS CRUSH, NON-ALCOHOLIC GIN & TONIC, NON-ALCOHOLIC NEGRONI SPRITZER</small>	
SPARKLING ELDERFLOWER	£4.50

SMALL PLATES

MALDON OYSTERS <small>AMALFI LEMON & MIGNONETTE</small>	£3.50EA
LITTLE BREAD PEDLAR SOURDOUGH BREAD	£4.00
<small>EXTRA VIRGIN OLIVE OIL & BALSAMIC OR FARMHOUSE BUTTER</small>	
SOCCA CHIPS <small>CHICKPEA FLOUR 'CRISPS' GLUTEN FREE</small>	£4.50
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 <small>MALDON SEASALT</small>	£8.50
COURGETTE FRITTERS <small>(5)</small>	£8.95
<small>MINT & PECORINO SARDO</small>	
DUCK RILLETTES	£11.00
<small>TOASTED LBP SOURDOUGH & CORNICHONS</small>	
BRIE AUX TRUFFES <small>100G & CHARCOAL BISCUITS</small>	£10.00

TOASTED CHEESE

SAVOIE TOASTED CHEESE	£12.00/ ADD HAM £2.00
<small>ABONDANCE, LE COUSIN, EMMENTAL & WHOLEGRAIN MUSTARD</small>	
ITALIAN TOASTED CHEESE	£12.00/ ADD HAM £2.00
<small>FONTINA ALPINA & ASIAGO PRESSATO, TALEGGIO & SUNDRIED TOMATO</small>	

LA FROMAGERIE CLASSICS

MELTED RACLETTE	£16.00
<small>CHARLOTTE POTATOES, SHALLOT, MUSTARD & CAPER RELISH</small>	
LA FROMAGERIE FONDUE SAVOYARDE	£22.50
<small>BEAUFORT CHALET D'ALPAGE, EMMENTAL FRANCAIS GRAND CRU & COMTE D'ESTIVE WITH BAGUETTE & CORNICHONS.</small>	
CHARCUTERIE	£8.00
STEAMED POTATOES	£4.75

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

BRUNCH

EGGS BENEDICT	£6.75 / £11.50
<small>POACHED FREE-RANGE ORGANIC EGG, ROAST HAM & HOLLANDAISE</small>	
EGGS ROYALE	£7.00 / £12.50
<small>POACHED FREE-RANGE ORGANIC EGG, SMOKED SALMON & HOLLANDAISE</small>	
EGGS & PORTOBELLO MUSHROOM	£7.00 / £12.50
<small>POACHED FREE-RANGE ORGANIC EGG, SPINACH & HOLLANDAISE</small>	
ITALIAN ASPARAGUS GRATIN	
& POACHED EGG	£16.00
<small>SAFFRON HOLLANDAISE & AROMATIC BREADCRUMBS</small>	
CORNISH CRAB ROLL	£19.00
<small>BABY GEM & HOUSE MAYONNAISE</small>	

LUNCH

PEA & MINT SOUP	£10.50
<small>LEEK & GOAT'S CURD</small>	
SAVOURY TART	£10.00
<small>SPINACH, COURGETTE, LEEK & GOLDEN CROSS</small>	
MOULES MARINIERE	£18.00
<small>TOASTED BAGUETTE</small>	
TROPEA ONION TARTE TATIN	£15.00
<small>TICKLEMORE</small>	
WILD ASPARAGUS RISOTTO	£24.00
<small>ROBIOLA DI ROCCAVERANO</small>	
WILD GARLIC TAGLIATELLE	£23.00
<small>FRESH PEAS & BROAD BEANS, PECORINO SARDO</small>	
ROAST PORK BELLY	£28.00
<small>PEA & MINT PUREE, BABY CHARD & RED WINE</small>	
ON THE SIDE	
ROAST DESIREE POTATOES	£6.50
<small>ROSEMARY, SEA SALT & LEMON MAYONNAISE</small>	
SAUTEED TURNIP TOPS	£8.00
COSTOLUTO TOMATO	£7.50
<small>OREGANO & MASSERIA DAUNA EXTRA VIRGIN OLIVE OIL, PUGLIA</small>	
ENDIVE & VINAIGRETTE	£7.50
SHRUB SEASONAL SALAD LEAVES	£5.50

CHEESE & CHARCUTERIE

LA FROMAGERIE

CHEESE BOARDS SM £12.50/LG £18.50

FRENCH BOARD

SAINTE-MAURE-DE-TOURAIN, INDRE-ET-LOIRE, GOAT

FINE, CLOSE TEXTURED RICH FLAVOUR, QUITE MILD & NOT TOO SALTY

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

SINODUN HILL, OXFORDSHIRE, GOAT

PYRAMID WITH A NATURAL RIND, OPEN TEXTURE, NUTTY & CREAMY

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

WIGMORE, BERKSHIRE, EWE

SAPPY, FRUITY & RICH FLAVOURS, VELVETY SMOOTH TEXTURE, SOFT RIND

TOMA PIEMONTESE, PIEDMONT, COW

SMOOTH TEXTURED, PATE, FRUITY & NUTTY TO THE TASTE, SMOKY SWEETNESS

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

CULATELLO £6.50

SPECK £6.50

FRENCH CHARCUTERIE

JAMBON DE BAYONNE £6.50

SPANISH CHARCUTERIE SOLD INDIVIDUALLY

LOMO DE BELLOTA £10.00

JAMON SERRANO DE TERUEL £8.00

JAMON IBERICO BELLOTA 30G £15.00

WITH YOUR BOARDS £3.00 EACH

MEMBRILLO, RHUBARB & RAISIN RELISH, WHITE TRUFFLE HONEY

OR CURTIDO

DESSERT

CHOCOLATE OR COFFEE ECLAIR £7.00

BASQUE BURNT CHEESECAKE £8.50

STRAWBERRY COULIS

WARM PEAR UPSIDE DOWN CAKE £8.50

BRETON CARAMEL ICE CREAM

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 CAO 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