



CELLAR DOOR SELECTION

CHEESE BOARD 25

CHEFS SELECTION OF:

L'ARTISAN TRIPLE CREAM, white mould | LE DAUPHIN DE LICE AU CHABLIS, washed rind | PIPILLON ROQUEFORT AOP, blue vein | PYENGANA CHEDDAR, hard cheese | served with housemade lavoche and Melba Toast

CHARCUTERIE BOARD 27

COUNTRY "JAMBON" HAM, berkshire pork | WAGYU BRES OLA, blackmore wagyu ms9 | CHORIZO DE CANTIMPALO, duroc pork | DUCK PROSCUITTO, magret duck | served with housemade sourdough and lavoche

BUTTERMILK SCONES 14

BUTTERMILK SCONE, melba jam, double cream