



**Artisanal Cheese Menu**  
**15 July to 15 September 2017**

**France**

Delice de Bourgogne  
*Cow, soft, buttery and creamy*

Camembert de Normandie  
*Cow, soft, milky and sweet*

Munster Petit  
*Cow, soft, savoury and tangy*

Tricorne  
*Goat, soft, savoury and milky*

**Italy**

Parmigiano Reggiano DOP Vacche Brune  
*Cow, hard, well-balanced and rounded*

Sottocenere al Tartufo  
*Cow, hard, salty and savoury*

Fior d'Arancio  
*Cow, soft, slightly salty*

Gorgonzola Dolce DOP  
*Cow, soft, buttery and sweet*

## Great Britain

Perl Wen  
*Cow, soft, mild and creamy*

Cheddar - Keen's  
*Cow, hard, sharp and savoury*

Cornish Blue  
*Cow, semi-soft, mild and creamy*

## Spain

Queso Manchego - EWE 12M-16M  
*Ewe, semi-soft, nutty and sweet*

## Switzerland

Tête de Moine Meule AOC  
*Cow, semi-hard, fruity and sweet*

38

for a selection of five cheese served with  
crispy lavash, jams, pickled olives, nuts, homemade marmalade, sundried tomato and grapes

## Our Sommelier's recommendations

R Reinisch, Rotgipfler Satzing, Thermenregion, Austria  
24

Marchesi Antinori, La Braccessa, Vino Nobile di Montepulciano, Tuscany, Italy  
29

Tenute Antinori, Vin Santo, Tuscany, Italy  
20

Michelle Chiarlo, Moscato d'Asti, Piedmont, Italy  
15