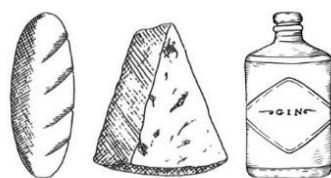


DINNER MENU



THE
Cheese Room
BOTANICALS

Nibbles

Wasabi peas (vg,n)	£4	Mixed nuts (vg,n)	£4
Hummus & Focaccia (vg)	£6	Marinated Olives (vg)	£5
Artisan bread, dipping oils (v)	£6	Vegetable pancake & Kimchi (v)	£6
Maple-glazed sausages	£6	Miso seaweed butter Flat Bread (v)	£6

Small Plates / Starters £10

Black pudding & cheddar scotch egg, truffled parsnip
Cured salmon Vietnamese spring roll, pickled beet, wasabi
Exotic mushrooms, miso bean puree, goats cheese, chestnuts (v,n)
Shredded duck confit, watermelon, feta
Pork rib bites, sesame, spring onion
Squid croquettes, masala sauce, celeriac
Pulled pork, potato rosti, caramelised apple, tamarind

Larger Plates / Mains

Crisp pork belly, deep-fried seaweed & Kimchi slaw	£12
Tenderstem broccoli, roasted cauliflower, black sesame & sriracha (vg)	£10
Prawn curry, coconut, aubergine & tomato	£14
8oz beef sirloin, artichoke puree, sweet sour carrots	£25
Seabass, smoked bacon & cauliflower puree, tea-soaked raisins	£17
Roast Miso aubergine, Katsu curry, pesto (v,n)	£15
Cod, octopus, seaweed risotto, tapenade	£17

Sides £5

Triple-cooked chunky chips, garlic aioli (v)
Aubergine chips, harissa mayo (v)
Wok-fried greens, oyster sauce & almonds (n)
Raclette new potatoes
Tempura French beans, sriracha (v)
Steamed brown rice

Boards

British cheese board, chutney, quince, crackers & bread (v)	£14
French cheese board, chutney, quince, crackers & bread	£14
Best of the Rest Cheese board, chutney, quince, crackers & bread	£14
Charcuterie, pickles, salsa verde, bread & crackers	£13
Vegan cheese board, pickles & bread (vg,n)	£14
French Camembert, black garlic, rosemary & bread	£15

All prices include VAT. A 10% optional service charge will be added to all table orders and distributed to the team. Please ask a member of staff if you require allergen info.