

BREAD

Pain Campaillou served with English salted or Italian unsalted butter, or Noblis extra virgin olive oil. **£3.50**

THE FINE CHEESE Co.

BATH & BELGRAVIA

LUNCH

Served from midday till 4pm.

OLIVES

A bowl of mixed French Provençal olives. **£3.50**

HOT DISHES

TODAY'S SOUP MADE AT THE FINE CHEESE CO. served with pain Campaillou and English salted or Italian unsalted butter. **£8**

TODAY'S QUICHE MADE AT THE FINE CHEESE CO. served with dressed mixed green leaves. **£10**

GILTHEAD BREAM FILLET

Pan-fried Gilthead Bream fillet from the Mediterranean, served with a warm salad of fennel, samphire and sauce vierge. **£14.50**

WINE PAIRING: Friuli.

CORNISH LAMB RUMP

Launceston-farmed lamb rump, served with roasted Provençal vegetables and salsa verde. **£17.50**

WINE PAIRING: Terrasses Ventoux.

GNOCCHI WITH MUSHROOMS AND BLUE CHEESE

Home-made potato gnocchi with Beauvale blue cheese, sautéed wild mushrooms, spinach and chopped walnuts. **£13.50**

WINE PAIRING: Friuli.

SALADS

PANZANELLA

Meredith marinated goat cheese, heirloom tomatoes, cucumber, red onions, black olives and croutons. **£12.50**

WINE PAIRING: Frizzante.

CHICKEN, PROSCIUTTO AND AVOCADO SALAD

Slices of corn-fed chicken breast from HG Walter, served with crispy San Daniele Prosciutto DOP, avocado, gem lettuce leaves and a Parmigiano Reggiano and lemon dressing. **£13**

WINE PAIRING: Friuli.

CHEESE PLATES

CHEESEMONGER'S CHOICE

A plate of three cheeses chosen for you, served with *The Fine Cheese Co.* crackers and chutney.

£13 for 1 | £23 for 2

BESPOKE

A plate of three cheeses chosen by you, served with *The Fine Cheese Co.* crackers and chutney.

£15 for 1 | £25 for 2

CHARCUTERIE PLATES

OUR CHOICE

A plate of three cut meats chosen for you, with toasted Campaillou and Noblis extra virgin olive oil.

£13 for 1 | £23 for 2

BESPOKE

A plate of three cut meats of your choice, with toasted Campaillou and Noblis extra virgin olive oil.

£15 for 1 | £25 for 2

CHARCUTERIE WINE PAIRING: San Bautista / Ca'Palma.

TOASTED SANDWICHES

Please allow for a 15 minute preparation time.

CROQUE MONSIEUR

San Giovanni Prosciutto Cotto, Gruyère, Emmentaler and Dijon mustard, in a toasted sandwich made with bread from Boulangerie Jade topped with béchamel sauce. Served with mixed leaves. **£11**

CROQUE MADAME

A Croque Monsieur topped with a fried egg from Haresfield Farm. Served with mixed leaves. **£12.50**

*All our dishes are made to order using fresh ingredients. All cheeses and most ingredients are available to buy from our shop. Please ask your server. Please let a member of our team know of any dietary or allergy requirements. *A discretionary 12.5% service charge will be added to your bill. The entire amount will be shared between floor and kitchen staff.*

WINE

BY THE GLASS OR CARAFE 175 ml / 250 ml / 500 ml carafe.

{SPARKLING}

FRIZZANTE VINI STOCCO - VENETO, ITALY NV

Light and restrained, with a bouquet of white peach and apricot. Glera (*Prosecco*) grape. £7 Only available by 125ml glass.

{WHITE}

TENUTA AUREA - FRIULI, ITALY 2016

Floral, juicy, pretty and perky. Friulano grape. £6 / £8 / £14

{ROSÉ}

DOMAINE DE TRIENNES - PROVENCE, FRANCE 2017

Pale pink, with aromas of freshly-picked strawberries and refreshing citrus. Cinsault blended with Grenache, Syrah & Merlot grapes. £7 / £10 / £16

{RED}

TERRASSES VENTOUX - SOUTHERN RHÔNE, FRANCE 2015

Smooth, elegant and enticing. Grenache blended with Syrah grapes. £8 / £11 / £18

SAN BAUTISTA - VALENCIA, SPAIN 2016

Bright and fruity, with a smokey undertone. Bobal grape. £7 / £10 / £16

CA'PALMA - MARCHE, ITALY 2016

Rich and full, with the earthiness of black tea and Italian herbs. Sangiovese grape. £8 / £11 / £18

WINE BY THE BOTTLE *Select any wine from our shop. Shop price and add £12.*

VAN NAHMEN ALCOHOL-FREE SPARKLING FRUCHT-SECCO

Apple and Quince / Apple, Redcurrant and Raspberry / Grape 750 ml £11

BEER AND CIDER

BARNABY'S BREWHOUSE

Organic Bresecco 33cl 7% (*light and crisp*) £3.50 / Organic Pilsner 33cl 4.8% (*malty and floral*) £3.20

Organic Dunkel 33cl 4.8% (*dark and smooth*) £3.20 / Organic Green Tomato Saison 33cl 6% (*earthy and spicy*) £3.50

CIDER

Burrow Hill Traditional Farmhouse Somerset Cider 6%. £5

DRINKS

WATER WHITEHOLE SPRINGS WATER: STILL *or* SPARKLING 250 ml £2 | 750 ml £3.50

VAN NAHMEN JUICES AND NECTARS

Riesling grape juice, Rhubarb nectar, White peach nectar 250 ml £4.50 | 750 ml £8.50

Elstar apple juice, Jonagold apple juice, Pear juice, Apricot nectar, Quince nectar 250 ml £3.50

SOFT DRINKS £2.50 each

SAN PELLEGRINO Aranciata *or* Limonata 330 ml, Coca Cola *or* Diet Coke 330 ml.

LUSCOMBE SOFT DRINKS 270 ml Fizzy Raspberry, Hot Ginger Beer,
Still Sicilian Lemonade, Wild Elderflower Bubbly.