

BREAD

Bertinet sourdough served
with English salted or
French unsalted butter,
or 'El Silencio' olive oil.

£1.50

THE FINE CHEESE Co.

BATH & BELGRAVIA

LUNCH

Served from 11.30am till 2.30pm.

BREAD & OLIVES

Bertinet sourdough served with
a bowl of mixed
French Provençal olives.

£3

HOT DISHES

VINCI GRASSI LASAGNE

With porcini mushroom and truffle layers, topped with a roquette
& parmesan salad.

£17.00

WINE PAIRING: Merlot.

PAN FRIED NORTH ATLANTIC COD FILLET

Served with a brown shrimp butter sauce and roasted cherry
tomatoes.

£22

WINE PAIRING: Friulano.

THE FINE CHEESE CO. TARTIFLETTE

Classic Savoie dish of potatoes, smoked bacon, onions and cream,
smothered with melted Reblochon fermier.

£17.50

WINE PAIRING: Merlot.

COLD DISHES

SMOKED CAPPOCOLLO

Served with a green leaves and walnut salad.

£12

WINE PAIRING: Ventoux.

ROASTED CAULIFLOWER AND RED ONION SALAD

Served with a turmeric dressing & Losfeld Mimolette cheese
shavings.

£11

WINE PAIRING: Frizzante.

CORNISH HOT SMOKED TROUT FILLET

Served with a celeriac remoulade, pomegranate & parsley sauce.

£15

WINE PAIRING: Rosé.

SOUP

TODAY'S SOUP MADE AT THE FINE CHEESE CO.

Served with Bertinet sourdough and English salted
or French unsalted butter. £7

QUICHE

TODAY'S QUICHE MADE AT THE FINE CHEESE CO.

served with dressed mixed green leaves. £9

CHEESE PLATES

CHEESEMONGER'S CHOICE

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

£11 for 1 | £21 for 2

BESPOKE

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

£13 for 1 | £23 for 2

CHARCUTERIE PLATES

OUR CHOICE

A plate of three cut meats chosen for you,
with olive oil and balsamic vinegar.

£11 for 1 | £21 for 2

BESPOKE

A plate of three cut meats of your choice,
with olive oil and balsamic vinegar.

£13 for 1 | £25 for 2

BRITISH SELECTION

A plate of three British cut meats,
with olive oil and balsamic vinegar.

£14 for 1 | £24 for 2

CHARCUTERIE WINE PAIRING: Grenache or Syrah.

*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.

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TOASTED SANDWICHES

CROQUE MONSIEUR

Wiltshire boiled ham, Gruyère and Dijon mustard in a toasted sandwich made with bread from Hobbs House Bakery, topped with béchamel sauce. Served with mixed leaves. **£10.50**

CROQUE MADAME

A Croque Monsieur topped with a fried egg from Haresfield Farm. Served with mixed leaves. **£11.50**

MOZZARELLA DI BUFALA

With fresh basil and sunblushed tomatoes in a ciabatta toastie. **£7.50**

CHORIZO IBÉRICO BELLOTA

With La Oveja Negra Manchego and charred red pepper in a ciabatta toastie. **£8**

SANDWICHES

On brown bread from Hobbs House Bakery or sourdough from Bertinet Bakery.

HARESFIELD FARM ORGANIC FREE-RANGE EGG

With mayonnaise, fresh chives and mixed leaves. **£6.50**

COTSWOLD FARM FREE-RANGE CHICKEN BREAST

With cranberry sauce, pine kernels, mayonnaise and mixed leaves. **£7**

CLASSIC BLT

Smoked streaky free-range bacon from HG Walter, mayonnaise, fresh heritage tomatoes and mixed leaves. **£7**

WOOKEY HOLE CAVE-AGED CHEDDAR

With Miller's Ale chutney and mixed leaves. **£7**

LARKHALL BUTCHERS' PASTRAMI

With wholegrain Dijon mustard, gherkins, pickled red onions and mixed leaves. **£7**

LINE CAUGHT SERRATS BONITO TUNA

Dressed with a dill, shallots and capers mayonnaise and mixed leaves. **£9**

BEEF SIRLOIN

Locally sourced beef sirloin (medium rare), with homemade horseradish cream, pickled walnuts and organic watercress. **£7**

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