



N° 52

**LA FROMAGERIE
BLOOMSBURY**

SUMMER 2018

APERITIF

CHAMPAGNE P. LOUIS MARTIN, BOUZY 125ml	£11.25
PROSECCO 125ml	£8.75
CREMANT ROSE D'ALSACE 125ml	£9.50
APEROL SPRITZ	£9.50
CLASSIC ITALIAN APERITIVO WITH APEROL, PROSECCO & SODA WATER	
GIBSON SACRED GIN & VERMOUTH, BALSAMIC ONION PARMIGIANO REGGIANO	£9.50
VIN D'ORANGE 70ml	£8.00
HOMEMADE APERITIF: BLEND OF BITTER ORANGES, ROSQUILLO EAU DE VIE & VANILLA - SERVED OVER ICE	
SACRED GIN OR VODKA & BTW TONIC 50ml	£9.00
SACRED NEGRONI	£9.00
FLOC DE GASCOGNE 70ml	£7.00
PICKLE HOUSE BLOODY MARY VIRGIN	£5.00
WITH SACRED VODKA 25ml	£8.50
SEEDLIP GARDEN 108 70ml	£8.00
BOTANICAL, NON-ALCOHOLIC DISTILLATE OVER ICE WITH SODA WATER	

AZEITAO CRUDITEE & BAGUETTE	£14.50
BEIRA, PORTUGAL, EWE. VEGETAL FLAVOUR & SHARP, SWEET EARTHINESS	
WOOD-ROAST ARTICHOKE	£4.75
HOUSE OLIVES & BARREL AGED FETA	£4.75
SOCCA CHIPS	£4.50
CHICKPEA FLOUR 'CRISPS'. GLUTEN FREE	
PARMIGIANO REGGIANO	£4.00
SALTED MARCONA ALMONDS	£4.00
ARTISAN BREAD	£3.00
EXTRA VIRGIN OLIVE OIL & BALSAMIC OR FARMHOUSE BUTTER	

KITCHEN MENU

A DAILY CHANGING MENU OF DISHES PREPARED IN OUR KITCHEN USING SEASONAL SHOP PRODUCE

SMOKED SALMON & OSETRA CAVIAR	£9.50
SMOKED SALMON MOUSSE, BLINIS, CRÈME FRAICHE	
DEEP FRIED WESTCOMBE RICOTTA	£5.50
WILD HERB HONEY & THYME	
CHILLED BEAUFORT CREAM	£8.00
TOASTED SOURDOUGH & WARM ANCHOVY BUTTER ON THE SIDE	
COURGETTE FRITTERS	£8.50
MINT & PECORINO VILLANETO	
ESCARGOT ANGLAIS	£9.50
WHOLE CALICO ARTICHOKE	£6.50
DIJON VINAIGRETTE	
SOUP OF CAULIFLOWER & ASPARAGUS	£7.00
CROSTINI	
TWICE BAKED SOUFFLE	£9.00
POULIGNY SAINT PIERRE & PARMESAN CREAM	
WESTCOMBE RICOTTA GNUDI	£10.00
SAGE & PARMIGIANO REGGIANO	
TIN OF PORTUGUESE SARDINES	£8.25
CHOOSE BETWEEN TRADITIONAL OR SPICY	
VINE TOMATO & ARTISAN BRITISH MALT VINEGAR, SOURDOUGH	
ENGLISH ASPARAGUS & BURRATA	£13.00
'SECRET SMOKE HOUSE' SALMON	£14.50
WARM BLINIS & HORSERADISH ROBIOLINA	
ON THE SIDE	£5.50
SALAD OF ARTICHOKE & FINE GREEN BEANS	
PICKLED CAULIFLOWER & ANCHOVY DRESSING	
SEASONAL SALAD LEAVES	£4.50
ENDIVE & VINAIGRETTE	£4.75
JERSEY ROYALS & MINT BUTTER	£5.50
MOZZARELLA DI BUFALA	£5.50
BURRATA	£6.50

FONDUE & RACLETTE

MELTED RACLETTE COMTOISE	£11.50
CHARLOTTE POTATOES WITH SHALLOT, MUSTARD & CAPER RELISH	
LA FROMAGERIE FONDUE SAVOYARDE	£18.50
BEAUFORT CHALET D'ALPAGE, EMMENTAL FRANCAIS GRAND CRU & COMTE D'ESTIVE WITH BAGUETTE & CORNICHONS.	
CHARCUTERIE	£5.00
CHARLOTTE POTATOES	£4.00
BROCCOLI	£4.50

CHARCUTERIE SERVED WITH ARTISAN BREAD

ITALIAN CHARCUTERIE	ALL 3	£16.00
PROSCIUTTO DI SAN DANIELE		£5.75
PROSCIUTTO DI PARMA		£5.75
SALAME FINOCHIONA		£5.75
FRENCH CHARCUTERIE	ALL 3	£15.00
SAUCISSON DES PYRENEES		£5.50
COPPA FRANC-COMPTOISE		£5.50
JAMBON BAYONNE		£5.50

SPANISH CHARCUTERIE

CHORIZO PATA NEGRA	£5.75
JAMON SERRANO DE TERUEL	£7.00
JAMON IBERICO BELLOTA 30G	£13.00

ENGLISH CHARCUTERIE

CROWN & QUEUE 'MOTHERS RUIN'	£5.50
JUNIPER, FENNEL SEED & LONDON CRU CHARDONNAY	

FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. IF YOU HAVE A FOOD ALLERGY & ARE CONCERNED ABOUT ANY ITEMS ON THE MENU PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION.

ALL ITEMS EATEN IN THE CAFÉ ARE SUBJECT TO 20% VAT. FOOD IS SERVED AS IT IS READY UNLESS REQUESTED.

THE KITCHEN IS CLOSED BETWEEN 3pm – 6pm

CHEESE & WINE

SM £9.25/LG £16.00

FRENCH BOARD

CHAROLAIS, BURGUNDY, GOAT

CLOSE TEXTURED & CRUMBLY THE TASTE IS RICH & FINE CLEAN FLAVOUR

CAMEMBERT DE NORMANDIE, NORMANDY, COW

SOFT, SUPPLE TEXTURE, FRUITY AROMA, RICH EARTHY FLAVOUR

OSSAU, PYRÉNÉES, EWE

EARTHY, NUTTY TASTE, FIRM, SUPPLE TEXTURE—FRUITY NOTES

MUNSTER, ALSACE, COW

MEATY, FLORAL LIKE A RIESLING, FRUITY, WITH THE STICKY, CHEWY TEXTURE

ZELU KOLORIA, PAYS-BASQUE, EWE

JOURNEY OF TASTES WITH NUTTINESS, SWEET, ACIDITY & CREAMINESS

GL 175ML/BOTTLE

MUSCADET SYMBIOSE 2015

£10.00/£35.95

SEVRE-ET-MAINE SUR LIE, LOIRE-ATLANTIQUE. ORG. 100% MELON DE

BOURGOGNE FRESH & CAPRICIOUS WITH ACIDITY & ENTICING AROMA

DON QUICHOTTE 2014

£9.85/£35.40

FRONTON AOC, DOMAINE LE ROC, FRONTON. 60%NEGRETTE, 40% SYRAH

IMMEDIATE AROMAS OF VIOLET & LICORICE. ONCE IN THE MOUTH THERE IS

A BURST OF RICH FRUITY FLAVOURS WITH A WHITE PEPPER HIT. SILKY WITH

A WONDERFUL LENGTH

BRITISH & IRISH BOARD

BOSWORTH ASH LOG, STAFFORDSHIRE, GOAT

FLAVOURS OF THE CHEESE ARE DISTINCT & EARTHY, WITH A FUDGY TEXTURE

WIGMORE, BERKSHIRE, EWE

SAPPY, FRUITY & RICH FLAVOURS, VELVETY SMOOTH TEXTURE, SOFT RIND

WINCHESTER, HAMPSHIRE, COW

UNCOOKED PRESSED GOUDA-STYLE, DARK SAVOURY FLAVOURS

DURRUS, COUNTY CORK, COW

NUTTY TASTE, A LITTLE RUSTIC EARTHINESS WITH TOFFEE UNDERTONES

BEENLEIGH BLUE, TOTNES, EWE

DENSE, RICH PATE WITH MILD BLUE VEINING & SWEET YOGHURTY NOTES

BRITISH & IRISH BOARD WINE PAIRINGS

GL 175ML/BOTTLE

SABLET BLANC 2015

£10.40/£37.55

DOMAINE DE PIAUGIER COTES DU RHONE GRENACHE BLANC, VIOGNIER,

CLAIRETTE, ROUSSANNE, MARSANNE. PEACH & APRICOTS GIVE A LOVELY

DELIGHTFUL VIBRANCY & MINERALITY

CAMINS DEL PRIORAT 2015

£12.30/£45.20

ALVARO PALACIOS, GRATTALOPS. SPAIN. 50% CARIGNENA, 40% GARNACHA

& 10% CABERNET SAUVIGNON VINES AGED FROM 10-50 YEARS, MATURED IN

OLD FRENCH BARRELS TO ATTAIN FULL & FRUITY FLAVOURS OF MINERAL &

SPICE WITH SOFTER TANNINS

ITALIAN BOARD

BOCCONCINI DI CAPRA, PIEDMONT, GOAT

MELTING PATE, NUTTY WITH A LITTLE SHARPLY SWEET GOATY FLAVOUR

ROBIOLA ROCCHETTA, PIEDMONT, COW, EWE & GOAT

CREAMY SOFT PATE TASTES SWEET & NUTTY ALMOST LIKE FRESH COBNUTS

CARNIA ALTOBUT VECCHIO, PADOLA, COW

ALPINE-STYLE, FIRM & COMPLEX WITH GOOD BALANCE & BRIGHT FRUITINESS

TALEGGIO, BERGAMO, COW

CREAMY, VERY RICH TEXTURE WITH A FRUITY OPEN & SALTY YEASTY FINISH

GORGONZOLA NATURALE, LOMBARDY, COW

SLIGHTLY CHEWY, CREAMY & BUTTERY WITH SWEET-SHARP MINERALLY

SPICE

GL 175ML/BOTTLE

GAVI DI GAVI BRIC SASSI 2016, PIEDMONT

£9.90/£34.50

ROBERTO SAROTTO 100% CORTESE. 40-YEAR-OLD VINES. VIBRANT & FULL

BODIED TOP-CLASS GAVI. CITRUS & FLORAL NOTES WITH MOUTH-WATERING

HINTS OF APRICOT, PINEAPPLE & PEACH. FRESH ON THE PALATE WITH A

SMOOTH HONEYED FINISH

BARBERA D'ALBA SUPERIORE 2016

£11.30/£41.10

CANOVA RESSIA, PIEDMONT. 100% BARBERA. COMPLEX RICH BOUQUET

WITH BLACKBERRY, CORIANDER & ROSE THEN SPICE. CLASSIC BARBERA

STRUCTURE WITH GOOD ACIDITY & WELLSTRUCTURED TANNINS.

CHEESE ROOM BOARD

ANNEAU DU VIC-BIHL, PYRÉNÉES-ATLANTIQUE, GOAT

WHEEL-SHAPED, CREAMY & LACTIC WHEN YOUNG, PIQUANT WITH AGE

WINSLADE, HAMPSHIRE, COW

LOVELY & RICH ON THE PALATE & LOW IN SALT, FLORAL EARTHINESS

OLD GROENDAL, ROESELARE, BELGIUM, COW

FULL BODIED, CARAMEL, BUTTY SWEETNESS WITH LARGE CRYSTALS

MAIDA VALE, BERKSHIRE, COW

SOFT GUERNSEY MILK CHEESE, WASHED IN A LOCAL ALE FROM UPRISING

BREWERY

PICOS DE EUROPA, LEON, GOAT & COW

RICH & STRONG & SWEET, WELL SPREAD BLUE MOULDS, PEPPERY FINISH

GL 175ML/BOTTLE

VERDICCHIO CLASSICO SUPERIORE 2016 £11.65/£42.50

VILLA BUCCI, CASTELLI DI JESI. ORG.100% VERDICCHIO. MINERALITY &

FLORAL AROMAS, & GREAT DEPTH. WONDERFUL AROMAS & FABULOUS

FRUIT.

GRANCHIAIA 2009 DOCG CHIANTI CLASSICO

£11.45/£41.70

LE MACIE DEL PONTE ALLA GRANCHIAIA, TUSCANY 85% SANGIOVESE, 15%

MERLOT.

FRUITY WITH SCENTS OF WILD CHERRIES & PLUMS. FULL BODIED, SOFT

TANNINS & A LOVELY LONG FINISH.

DESSERT

AFFOGATO

£6.00

SCOOP OF ICE CREAM WITH A DOUBLE SHOT OF LE PIANTAGIONI ESPRESSO

CHOCOLATE FONDANT FIOR DI LATTE ICE CREAM

£6.50

CRÔME BRÛLÉ

£6.50

WHITE CHOCOLATE PANNACOTTA PASSION FRUIT

£6.50

BREAD AND BUTTER PUDDING FIOR DI LATTE ICE CREAM £6.50

AGEN PRUNES IN ARMAGNAC 50ml

£10.50

ICE CREAM & SORBET

£4.00 SCOOP

FIOR DI LATTE, DULCE DE LECHE OR MILK CHOCOLATE ICE CREAM

LEMON OR STRAWBERRY SORBET

COCOA DUSTED CHOCOLATE ALMONDS

£3.00

HOMEMADE CAKES & TARTS AS PRICED ON DISPLAY