

## British Cheeses

### Appleby's Red Cheshire

Edward and Christine Appleby, Broadhay, Shropshire.  
This is the oldest English cheese and dates back to the Roman era. It is the finest example of farmhouse Cheshire with a crumbly texture and the distinct hint of the salt marshes upon which the cows graze.

£1.23 per 100g

### Beenleigh Blue

Ticklemore Cheese, Totnes, Devon  
This seasonal ewes milk blue from Robin Congdon has strong blue character, but is not too salty.

£2.24 per 100g

### Caerphilly Duckett's

Chris Duckett, Walnut Tree Farm, Wedmore, Somerset  
This Cheese is moist, yet supple when eaten young and has a delicate flavour with a hint of stone walls and cool, dark cellars.

£1.23 per 100g

### Capricorn

Crewkerne, Somerset  
Soft, bloom rinded goat's cheese that will ripen like a brie given time.

£1.85 each

### Cheddar Keen's Farm

Moorhayes Farm, Somerset  
Deep nutty flavoured unpasteurised cheddar, which is cloth bound and matured for at least 10 months to give it its unique creamy but firm texture.

£1.28 per 100g

### Cheddar Quicke's Farm

J Quicke and Partners, Homefarm, Devon  
This family have been making cheddar for four hundred years - and their expertise is perfectly illustrated in this mellow cheddar. Made from the milk of one herd, it has a buttery texture with complex aromas.

£1.01 per 100g

### Cheddar Truckle Ford Farm

West Honnington, Somerset  
Traditionally made cloth bound, 2 kg truckles slice to reveal a firm, creamy textured cheese which gives a satisfying fruity tang.

£19.50 each

### Cotherstone

Joan Cross, Quarry House Farm, County Durham  
With a soft and sensuous flavour, this famous Dales cheese has the nutty, sour taste of creme fraiche.

£1.72 per 100g

### Golden Cross

K & A Blunt, Greenacres Farm, E Sussex  
An ash covered log of goats cheese is soft ripened until a creamy texture and sweetness is developed

£4.95 each

### Smoked Cumberland

Carolyn Fairbairn, Crofton Hall, Cumbria  
Made with milk from a herd of Shorthorn cows this smooth, creamy textured cheddar-like cheese is smoked over wood chips to give an intense flavour.

£1.62 per 100g

### Single Gloucester

Charles Martell, Laurel Farm, Gloucestershire  
This mild, sweet almost buttery cheese has a slightly lactic finish. It is eaten young at only 10 to 14 weeks.

£1.36 per 100g

### Lanark Blue

Humphery Errington, Walston Braehead, Lanarkshire  
A spicy and strong blue cheese with a hint of sweetness on the palate. It is made from the milk of Humphery's own flock of ewes.

£2.24 per 100g

### Red Leicester

Grange Farm Mollington, Cheshire  
A classic English Territorial, aged until sweet and nutty. The colour is achieved by adding Annatto a natural dye from a south American tree.

£1.10 per 100g

### Lancashire Mrs Kirkham's

JJ Kirkham, Beesley Farm, Goosnargh, Lancashire  
Still handmade by Ruth Kirkham this tasty, crumbly Lancashire is a true territorial masterpiece.

£1.10 per 100g

### Sage Derby

Wensleydale Cheese Co, Hawes, North Yorkshire  
If you like sage you'll love this herby, full flavoured, traditional cheese.

£1.01 per 100g

## Smoked Ribblesdale

Ashes Farm, North Yorkshire

This deliciously delicate smoked goats cheese has a firm, moist and dense texture and makes the best cheese and tomato sandwich.

£2.06 per 100g

## Shropshire Blue

Colston Bassett Dairy, Nottinghamshire

This Stilton-esque cheese has a unique deep orange colour and develops a wonderful creamy finish.

£1.28 per 100g

## Baby Stilton

Colston Bassett Dairy, Nottinghamshire

Available only for Christmas – this is a real seasonal treat which has the same wonderful characteristics as its larger relation.

£32.50 each

## Stilton Colston Bassett

Colston Bassett Dairy, Nottinghamshire

From the smallest Stilton producer comes the creamiest and richest of all. The blue is intense with a hint of herbs and white wine it has a clean lasting tangy finish.

£1.28 per 100g

## Stinking Bishop

Charles Martell, Dymock, Gloucestershire

Washed in fermented pear juice or Perry, the cheese develops a strong pungent aroma and supple, velvety texture. Its named after the variety of local pear, Stinking Bishop.

£2.78 per 100g

## Swaledale Ewe

David Reed, Richmond, North Yorkshire

A traditional dales cheese made from ewes milk, which is less crumbly than its neighbour Wensleydale and has a sweetness that reflects the character of the grazing.

£2.16 per 100g

## Smoked Wedmore

Chris Duckett, Walnut Tree Farm, Wedmore, Somerset

The same as Chris's Caerphilly, but with a fine band of chopped chives through the centre.

£1.45 per 100g

## Vulscombe Devon Goat (Plain)

Graham and Josephine Townsend, Cruwys Morchard, Tiverton, Devon

This beautifully presented goats cheese is cool and crumbly with a clean flavour due to Grahams impeccable standards.

£3.40 each

## Vulscombe Devon Goat (Herb & Garlic)

Graham and Josephine Townsend, Cruwys Morchard, Tiverton, Devon

The same as the original, but with the tang of herb and garlic.

£3.40 each

## Vulscombe Devon Goat (Black Pepper & Garlic)

Graham and Josephine Townsend, Cruwys Morchard, Tiverton, Devon

This peppery cheese is used by Delia Smith for her Goat's Cheese Souffles.

£3.40 each

## Vulscombe Devon Goat (Sundried Tomato & Herb)

Graham and Josephine Townsend, Cruwys Morchard, Tiverton, Devon

This new variety is a real hit with fans of Grahams other cheeses.

£3.40 each

## Wensleydale

Wensleydale Cheese Co, Hawes, North Yorkshire

This cloth bound traditional cheese from the only remaining dairy in the valley is crumbly, moist and sweet.

£1.01 per 100g

## Wigmore

Anne & Andy Wigmore, Riseley, Berkshire

Another of Anne's award-winning cheeses this is a washed ewe's milk product with a creamy, almost brie like consistency.

£2.20 per 100g

## Cornish Yarg

Lynher Valley Dairy, Upton Cross, Cornwall

Named after Mr Gray the founder of the dairy this nettle wrapped cheese is similar in texture to Caerphilly with a fresh lemony taste.

£1.63 per 100g

## Y-Fenni

Abergavenny Fine Foods, Wales

Named after the local river this popular Welsh cheese is matured with mustard seed and ale making it perfect for cheese toasts.

£1.45 per 100g

## Dutch Cheeses

### Edam

Mild Dutch cheese which is always recognisable by its distinctive red wax coating.

£0.79 per 100g

### Goats Milk Gouda

Gouda

A recent and welcome discovery for the Cheeseboard is this creamy goats' milk cheese with a firm texture.

£1.36 per 100g

### Gouda

Gouda

This cheese originally from the little town of Gouda, north east of Rotterdam is mild and semi hard.

£0.79 per 100g

### Extra Matured Gouda

Gouda

It's unbelievable that Gouda can taste so different - but after 18 months maturing it is transformed into a sweet, strong brittle textured cheese of immense character.

£1.45 per 100g

### Leiden

Leyden

A large Dutch cow's milk cheese, firm and medium mature. Flavoured with Cumin seeds.

£0.84 per 100g

## Greek Cheeses

### Feta

A fine example of the Greek staple cheese made from 100 per cent ewes' milk.

£1.36 per 100g

### Feta in Olive Oil and Oregano

Another pure ewes' milk feta, but this one is marinated in extra virgin olive oil and oregano.

£1.58 per 100g

### Haloumi

An unusual ewe and goats' milk cheese from Cyprus. A firm, mild cheese with added mint. It cooks without melting making it ideal for barbeque or grilled dishes.

£1.06 per 100g

## Norwegian Cheeses

### Ghetost

Norway

A staple of any Norwegian breakfast, the cow and goat milk whey is boiled to achieve the dark colour and caramel flavours.

£3.45 each

### Jarlsberg

Norway

A mild and pleasant cows' milk cheese is popular with children. Made in the style of Emmental it has large holes in a supple curd.

£1.10 per 100g

## German Cheeses

### Cambozola

Probably the most popular blue brie in Europe. A German cows' milk cheese is a soft, creamy and mild with a delicate blue edge.

£1.63 per 100g

## Irish Cheeses

### Gubbeen

Tom & Giana Ferguson, Schull, West Cork

Tom & Giana still make this cheese in the same way generations of Fergusons have done. They hand wash the Gubbeen which results in a rich, savoury taste and a dense, pliable texture.

£1.72 per 100g

### Cooleeney

Breda Maher, Thurles, County Tipperary

This Cambert style cheese has a fine, white rind and grassy flavour and distinct aroma of mushrooms when ripe. From the lush pastures for which Tipperary is famous.

£1.63 per 100

### Cashel Blue

Jane and Louis Grubb, Beechmount, County Tipperary

Ireland's original farmhouse blue is made from the couple's pedigree herd. It is firm, becomes soft to even runny with age.

£1.54 per 100g

## French Cheeses

### Banon de Banon Chevre

Provence

This ancient Chevre is wrapped in chestnut leaves and often dipped in eau-de-vie to develop its creamy, but powerful nature.

£2.95 each

### Beaufort Extra Vieux

Savoie

This French cousin of Swiss Gruyere hails from the Alps and takes 18 months to mature into its famous fruity, hazelnut flavour. The much prized summer cheeses have even more character.

£2.16 per 100g

### Bleu d'Auvergne

Auvergne

This piquant blue cheese from the Massif Central is creamy and full bodied and gained its AOC in 1975. Our cheese is a farmhouse lait cru version.

£1.32 per 100g

### Bleu Des Causses

Rouergue, Les Causses

Matured in the limestone caves of the Causses this cheese is similar in many ways to the great Roquefort and its creamy texture and strength. But it lacks the saltiness of its more famous neighbour.

£1.72 per 100g

### Bougon Chevre

Poitou

An excellent French goats' milk Camembert, which strengthens with age to become quite strong and runny.

£3.15 each

### Boulette d'Avesnes

Avesnois

The curds of Maroilles are mixed with tarragon, parsley and pepper then moulded into cones and dusted with paprika, conversation stopper at dinner parties.

£3.45 each

### Brie de Meaux

Donges, Ile de France

A rich, straw coloured paste and full bodied flavour separates a Brie de Meaux from all other Bries.

£1.63 per 100g

### Brie de Nangis

Ile de France

This is a small, individual strong Brie which is similar to a Brie De Meaux.

£14.50 each

### Brie 60% Mild

Ile de France

For those who like very mild cheese this smooth, mushroomy Brie will be the perfect choice.

£0.84 per 100g

### Brique De Brebis/Perail

Les Causses

A smooth delicate soft ripened disc or brick of ewes' cheese, which ripens to an oozy state.

£3.15 each

### Camembert Lait Cru

Normandy

A traditional unpasteurised, hand ladled Camembert with true flavour and character. AOC.

£3.65 each

### Camembert Au Calvados

Normandy

This Camembert has its rind removed before being rolled in breadcrumbs and it is then steeped in Calvados (apple brandy) for a unique flavour.

£4.25 each

### Chaource

Champagne

From the border with Burgundy comes a creamy, bloom rinded cows cheese which is light, but very creamy. It also boasts quite a low fat content for such a delicious cheese.

£1.54 per 100g

### Chaumes

Dordogne

This popular bright orange cheese achieves its colour from being washed in brine. It has a velvety texture and nutty flavour.

£1.63 per 100g

### Chevre Log

Poitou

This is a classic buche of French goats cheese, which is crumbly yet creamy too. Ideal for slicing, grilling or using in recipes.

£1.36 per 100g

## Clacbitou

Burgundy

This barrel shaped goats cheese from southern Burgundy has a sensational smooth and velvety texture to the tongue. The unpasteurised goats' milk gives this cheese a truly aromatic quality.

£3.95 each

## Coeur de Chevre

Touraine

It does what it says on the box – a goats cheese and it's heart shaped. Almost too good to break into to.

£3.15 each

## Crottin De Chavignol

Poitou

Although literally translated as horse droppings, don't let that put you off this small, firm grey/blue full flavoured goats cheese.

£1.95 each

## Epoisses

Bourgogne, Lyonnais

One of the strongest washed rind cows' milk cheeses. As the rind develops its grainy pungency the paste begins to ooze. Not to be taken lightly. AOC

£5.75 each

## Etorki

Basque

A firm, but not hard ewes' milk mountain cheese which has a sweet, slightly smokey flavour.

£2.16 per 100g

## Explorateur

Champagne

Named after the 1960s French explorer Bertrand Flornoy, this triple creme cheese tastes as rich as it sounds.

£2.95 each

Named after the 1670s Basque textured ewes' goats cheese fr

## Marinated Goats Cheese

A 500g Kilner Jar with four Crottin de Chavignol marinated in extra virgin olive oil with Bay leaves, Juniper and sun-dried tomatoes

£9.95 each

## Morbier

Franche-Comte

With a layer of ash running through its centre Morbier has a pliable texture and full flavour. It's great for both cooking or putting on the cheeseboard.

£1.36 per 100g

## Munster

Eastern Vosges, Alsace

A monastic cheese dating back to the 7th Century, it is a staple of the Alsace table. It has a washed rind and creamy yellow paste with a spicy strong flavour.

£2.35 each

## Neufchatel Coeur

Normandy

A famous bloom rinded, heart-shaped cheese which has a salty, brie like flavour and will ripen with age to become quite soft.

£2.95 each

## Pont l'Eveque

Normandy

The oldest of all the Normandy cheeses has a reddish brown crust and smooth straw coloured paste with an earthy rustic flavour.

£4.25 each

## Port Salut

Bar,Lorraine

A mild and pleasant Trappist style cheese which has a supple texture.

£1.14 per 100g

## Pyrenees Chevre

Pyrenees

From a very small producer comes the most exquisite hard seasonal goats' cheese with a fruity flavour and clean finish.

£2.60 per 100g

## Raclette

Jura

Think snow, skiing and hot bubbling cheese with new potatoes. This cheese can also be used on a cheeseboard.

£1.32 per 100g

## Reblochon

Savoie

Made with unpasteurised milk of the Abondance variety of cow, this ancient cheese has a creamy paste and pinkish-brown rind. The flavour is fruity, but develops great depth with age and is used in local dishes.

£2.02 per 100g

## Rocamadour

Quercy

Shaped like thick medals, these small goats cheeses are soft and delicious. Perfect for grilling lightly, and serving on a bed of leaves.

£1.45 each

## Rouelle du Tarn

Tarn

From Jef and Claude Remond comes a soft luxurious cheese whose flavour reflects the wonderful pasture the goats graze upon.

£3.95 each

## Roquefort Papillon Organic

Les Causses

Matured in the limestone caves of Cambalou this organic version of this cheese is creamy and strong living up to the title 'Roi du Fromage'.

£2.60 per 100g

## St Agur

Auvergne

This new arrival to the world of cheese is a soft and creamy French blue, with a slightly sweet flavour and is rightly gaining popularity.

£1.98 per 100g

## St Albray

Jurancon

Rind washed to develop a nutty medium strength cheese which comes from the makers of Chaumes.

£1.62 per 100g

## St Julian aux Noix

Alternating delicious layers of cream cheese and walnut puree this beautiful cheese is hand-decorated on the outside with half walnuts.

£1.95 per 100g

### St Marcellin ceramique

Dauphine

This unpasteurised goat's milk St Marcellin is made in the traditional manner and has a blueing rind and soft pungent centre. Arrives in a small ceramic dish.

£2.25 each

### St Maure Cendre de Touraine

Touraine

One of the classic goats' cheeses from the Loire – it has a piece of straw through its centre. It's texture is like velvet and it's flavour features a fruity tang.

£4.95 each

### Valencay

Berry

Another classy chevre, but this one is the shape of a truncated Pyramid and coated in ash. Once matured it turns blue-grey and develops a dryness matched by a nutty sweet flavour.

£4.25 each

### Vignotte

Champagne

A hugely popular triple-crème cheese with a firm texture and rich sharp flavour.

£1.63 per 100g



## Italian Cheeses

### Dolcelatte

Padova

Its name means sweet milk which is reflected in its flavour. It is made in the same way as a Gorgonzola, but tends to be milder.

£1.36 per 100g

### Gorgonzola

Lombardy

Named after the small town north of Milan where it has been made for over 1000 years, this cheese is matured for two months before the blue is introduced. Then allowed to mature for a few more weeks for the flavour and blue to develop.

£1.63 per 100g

### Mozzarella

A cows' milk cheese which is great for pizzas and salads.

£1.15 each

### Mozzarella di Bufala

Campania

Made from pure buffalo milk this delicious cheese is richer and stronger in flavour than the cows' milk variety. Buffalo were introduced to Italy in the 16th century to help cultivate the rice fields.

£1.95 each

### Parmigiano Reggiano

Parma, Bologna, Mantua

This true parmesan has held an AOC since 1954 and is made from unpasteurised milk and matured for at least 18 months. Ours is usually a minimum of 24 months old and is superbly nutty and grainy.

£2.24 per 100g

### Pecorino Dolce

Seggiano, Tuscany

Soft ewes' milk pecorino hails from this beautiful village in southern Tuscany. The flavour is wonderfully earthy and texture creamy.

£1.98 per 100g

### Pecorino Nero

Seggiano, Tuscany

A fully matured pecorino with a nutty, rustic flavour. Perfect for grating or eating with some antipasti.

£1.98 per 100g

### Ricotta

A low fat whey cheese used mainly for cooking both savoury and sweet dishes.

£0.66 per 100g

### Taleggio

Bergamo

One of the oldest Lombardy cheeses dating back to the 9th century, its rind is pinky brown and the interior supple and yellow with a sweet nutty flavour.

£1.36 per 100g

### Torta

Trieste

This blue and white striped cheese has layers of dolcelatte sandwiched with mascarpone cheese.

£1.36 per 100g

### Torta Basilico

Milan

An unusual, luxurious layered cheese with basil, pine nuts, mascarpone and robiola cheese.

£3.04 per 100g

## Spanish Cheeses

### Idiazabal

Navarra

This pure, unpasteurised ewes' cheese has a well-defined, slightly piquant flavour and aroma. The cheese is smoked over beechwood and is aged for at least 10 months.

£2.24 per 100g

### Zamorano DO

Zamora

Produced in the province of Zamora, western Castilla. It is made with the unpasteurised milk from churra and castellana ewes, and traditionally moulded.

£2.16 per 100g

### Picos Blue

Picos de Europa, Northern Spain

Exquisite mixed milk cheese made with a guaranteed origin in the misty, green Picos de Europa mountains on the Cantabrian coast. A semi-soft, blue veined cheese aged in mountain caves, then wrapped in maple leaves.

£2.16 per 100g

### Membrillo

Catalunya

A quince paste traditionally served with hard Spanish cheeses such as Manchego.

£1.54 per 100g

## Swiss Cheeses

### Appenzell

From the Canton of the same name this Gruyere like cheese is washed with wine and spices to give a mouth filling flavour, the Surchoix reserve is the finest of all.

£1.72 per 100g

### Emmental

Emme Valley

This massive cheese takes over 1000 litres of milk to produce one 130kg cheese. Beautiful to behold with its marble sized holes, the flavour lives up to its looks. It has a smooth texture and a hint of hazelnuts – perfect for a fondue.

£1.41 per 100g

### Gruyere Reserve

Fribourg

This great Swiss cheese is made with unpasteurised milk. When young the subtle perfume it emanates is one of alpine flowers. When matured for 15 months like this reserve it is grainy and very strong.

£1.54 per 100g

### Tete de Moine

Farms surrounding Bellelay Abbey

This small Swiss cheese has a great flavour and tastes fantastic when used on the girolle which takes fine, curled shavings off the cheese. (See accessories for girolle.)

£1.45 per 100g



## Cheese Selections

### British Farmhouse

Keen's Cheddar, Colston Bassett Blue Stilton, Mrs Kirkham's Lancashire, Appleby's Red Cheshire, Swaledale Ewe, Cornish Yarg, Capricorn Goats' Cheese, a Vulscombe Goats' Cheese and a packet of Millers Damsel Wheat Wafer biscuits.

£32.50 (250g of each)

### French Artisan

Lait Cru Camembert AOC, Hansi, Vignotte, Fourme d'Ambert, Morbier, Beaufort Extra Vieux, a Gaperon d'Auvergne and a seasonal Chevre.

£35.00 (250g of each)

### Seasons Finest

Different seasons bring different delights in the world of cheese, whether it be fresh goats' cheese made with finest spring milk, or the great Beaufort made with rich summer milk from the alpine pasture or the winter treat of a runny Vacherin. Let us to put together the finest selection of our cheeses to reflect the current season.

£40.00

### The cheese-board Cheeseboard

Perfect to round off a dinner party with friends, trust us to select the day's finest combination.

Enough to satisfy four people: £15

Plenty to tempt six diners: £20

Entice eight to indulge: £25

## Wine

Our small constantly evolving wine list is designed to compliment our great cheeses and are always under £10 a bottle. Since you're not breaking the bank why not experience the wonder of a glass of Poggiano Chianti with a ripe slice of Gorgonzola.

### Red (all 75cl)

Montes Malbec 2000: £6.95

Poggiano Chianti 2000: £7.55

Jean Jean Merlot 2001: £4.95

Jean Jean Syrah Rose: £4.95

Alenya Tempranillo: £5.55

Las Toscas Cabernet Carmenere: £6.95

### White (all 75cl)

Geoff Merrill Chardonnay 1998: £8.95

Jean Jean Sauvignon: £4.95

Jean Jean Chardonnay: £4.95

Las Toscas Semillon Sauvignon: £6.95

Muscat Jose Sala: £8.95

## Fortified and Ports

Churchill's Late bottled vintage: £12.95

Churchill's Vintage 1994: £39.50

Churchill's Dry White Port: £12.95

Henriques 10 year Bual Madeira: £15.95

Henriques Single Harvest (50cl) 1995: £9.95

## Gifts

Here are a few examples of the combinations we can put together to create a unique gift. If you would like some more ideas.

**please call us for advice on 020 8305 0401**

Spanish Picos Blue Cheese 500g and Henriques Single Harvest Madiera (50cl) 1995: £20.95

Churchill's Late Bottled Vintage Port (75cl) and Colston Bassett Baby Stilton: £45

Colston Bassett Baby Stilton and a Stilton Scoop: £42

A Truckle of Ford Farm Cheddar and a knot handled cheese knife: £32

Our own special Marinated Jumbo Green Olives with Coriander, Garlic and Thyme Olives in Extra Virgin Olive Oil (500g) in a kilner jar and a slotted olive spoon: £15

Girolle: £24.50

## Knives

Knot: £9.95

Shell hammered: £9.95

Carousel: £9.95

Leaf: £9.95

Twist neck polished: £9.95

Cheese Knife and Butter Knife box set: £19.95

Stilton Scoop: £9.95

Olive Spoon: £9.95

## Chutneys

### Rosebud Preserves

Old Yorkshire Chutney £1.95

Hot Apple Chutney £1.95

Green Tomato Chutney £1.95

Cranberry Chutney £1.95

Apple Peach and Apricot Chutney £1.95

Spiced Plum Chutney £1.95

Red Tomato Relish £1.95

Green Vegetable Pickle £1.95

## Olives & Oils

Our own special Marinated Olives  
in Extra Virgin Olive Oil  
in 500g kilner jars.

Kalamata Olives with Orange & Cardamom £6.95 each  
Mixed Olives with Garlic & Chilli £6.95 each  
Jumbo Green Olives with Coriander, Garlic & Thyme £6.95 each

Stuffed Olives with Pimento & Garlic £6.95 each  
Stuffed Olives with Chilli & Lemon £6.95 each

Extra Virgin Kalamata Olive Oil, 5 litres: £17.50

Traditional Balsamic Vinegar - Aceitaia Giovanni Leonardi

Made from the cooked must of Trebbiano grapes and aged  
in casks of precious woods. Never blended with wine vinegar  
this is a pure traditional balsamic.

3 - 5 year: £9.95  
+ 15 years: £29.95

## Seggiano

Seggiano foods are sourced by Peri Eagleton and David Harrison from small producers near their olive farm in Seggiano, Tuscany. The hallmark of the Seggiano label is real food, with the best ingredients, from small producers personally known to them, who use natural, traditional farming methods and have a personal pride in the quality of their products. It is also possible to rent the farmhouse for holidays [www.seggiano.co.uk](http://www.seggiano.co.uk)

### Oils & Vinegars

Seggiano Extra Virgin Olive Oil, 50cl: £10.50  
Seggiano Extra Virgin Olive Oil, 1lt: £19.50  
Seggiano Extra Virgin Olive Oil Stone Ground  
With Lemons, 25cl: £7.95

Seggiano Extra Virgin Olive Oil Stone Ground  
With Mandarins, 25cl: £7.95

Balsamic Vinegar, 25cl: £4.95

### Honeys

Acacia Honey, 500g: £4.95  
Chestnut Honey, 500g: £4.95  
Eucalyptus Honey, 500g: £4.95  
Wildflower Honey, 500g: £4.95  
Woodland Honeydew, 500g: £4.95  
Sunflower Honey, 500g: £4.95

### Sott'olios (products in olive oil)

Roasted Artichoke Hearts Sott'olio, 380g: £5.95  
Grilled Layered Anitpasti Sott'olio, 500g: £9.95  
Grilled Sweet Peppers Sott'olio, 280g: £4.95  
Grilled Aubergines Sott'olio, 280g: £4.95  
Wild Asparagus Sott'olio, 280g: £4.95  
Roasted Borretane Onions Sott'olio, 280g: £3.95

Olive Pate, 190g: £3.95  
Raw Artichoke Pate, 190g: £3.95  
Sun-Dried Tomato Pate, 190g: £3.95  
Certified Organic Bella Di Cerignola Olives, 350g: £4.95  
Certified Organic Tomatoes In Extra Virgin Olive Oil, 280g: £4.95

## Biscuits

### Hand Made Biscuits

Anacini, 300g: £4.65 each  
Cantuccini, 300g: £4.65 each  
Granturchini, 300g: £4.65 each  
Orange Walnut, 300g: £4.65 each  
Chocolate Saturnelle, 300g: £4.65 each

### Cheese Biscuits

Millers Damsel Wheat Wafers  
Original, 125g: £1.45 each  
Poppy, 125g: £1.45 each  
Sesame, 125g: £1.45 each  
Celery, 125g: £1.45 each  
Charcoal, 125g: £1.45 each  
Wheat Biscuits, 125g: £1.45 each  
Oat Biscuits, 125g: £1.45 each

### General Selection

Bath Olivers, 200g £1.35 each  
Stockens Oatcakes 200g £0.85 each  
Carr's Water Biscuits Small, 125g: £0.85  
Carr's Water Biscuits Large, 200g: £0.99  
Roka cheese crispies, 150g: £2.45  
Finnccrisp, 200g: £1.35  
Duchy Originals, 250g: £1.95

## Pasta

### Cavaliere Pasta

Benedetto Cavaliere opened his factory in 1918 .  
Today the family tradition continues in the original factory using the same 'old fashioned' method which is known as 'delicate' (metodo delicato). This means long kneading and pressing, slow drawing through bronze dies, and drying at low temperature for up to 48 hours. This guarantees the preservation of the precious nutritional value of the Durum wheat and gives it its typical taste and natural consistency.

### The range includes;

Spaghettoni Tagliate (short spaghetti), 500g: £2.35  
Spaghettoni Lunghi (long spaghetti), 500g: £2.35  
Tagliatelle, (ribbons), 500g: £2.35  
Lasagnotte (pappardelle), 500g: £2.35  
Penne Rigate (Quills), 300g: £2.35  
Fusilli (Twists), 500g: £2.35

Lumache (Shells), 500g: £2.35

## Bread

(local delivery only)

Large White Bloomer: £0.99  
Small White Bloomer: £0.85  
Large White Farmhouse: £0.99  
Small White Farmhouse: £0.85  
Large French Stick: £0.85  
Small French Stick: £0.55  
Large Granary: £1.25  
Small Granary: £0.85  
Large Wholemeal Bloomer: £1.20  
Small Round Wholemeal: £0.85  
Large Organic Wholemeal: £1.45  
Small Organic Wholemeal: £0.95  
Torpedo Rolls: £0.35  
Granary Rolls: £0.25  
White Crusty Rolls: £0.25  
Onion Bread: £0.95  
Sunflower Bread: £0.95  
Rye and Pumpkin Seed: £0.95  
Light Rye: £0.95  
Focaccia: £1.35  
Soda Bread: £0.95  
Croissant: £0.45  
Pain au Chocolat: £0.65

## Saturday only

Ciabatta: £1.15  
Ciabatta with Olives: £1.35  
Parmesan Ring: £2.85  
Sundried Tomato Bread: £1.95  
Walnut Bread: £2.45  
Cheese Bread: £2.45  
Green Olive Bread: £1.95  
Mediterranean Bread: £1.95  
Black Rye: £0.95  
Rye with Caraway: £0.95  
Baguette Flute lge: £0.95  
Baguette Flute small: £0.55  
Potato and Rosemary Sourdough: £2.85  
Bagels: £0.25

## Dairy

Dairy Items for local delivery only

Longley Farm Jersey Double Cream Large: £1.35  
Longley Farm Jersey Double Cream Small: £0.80  
Longley Farm Jersey Single Cream Large: £0.95  
Longley Farm Jersey Single Cream Small: £0.60  
Longley Farm Cottage Cheese Large: £0.85  
Longley Farm Cottage Cheese Small: £0.55  
Organic Milk Pint: £0.60  
Crème Fraiche Normandy: £1.35  
Total Greek Yoghurt: £1.95  
Total Greek Yoghurt Ewes: £0.95  
French Fruit Yoghurts: £0.70  
Philidelphia Cream Cheese, 200g: £1.95  
L'Escure Unsalted French Butter: £1.95  
Organic Butter English: £1.95  
Longley Farm Jersey Butter: £1.95

