

crafthouse

Cheese & wine tasting menu

£55 per person

Kaltbach, Cave, Matured, Gruyere

Quince, inverted puff pastry

Moscato d'Asti, Tenuta Olim Bauda, Lombardy, Italy

Cotswold organic brie croque monsieur

Smoked pork cheek, pickled walnut

Beaujolais, Domaine de Colette, Burgundy, France

Isle of Mull Cheddar soufflé

Green grape relish

Rioja Reserva, Luis Canas, Rioja, Spain

Oxford isis “pasty”

Winter truffle, burnt apple

Bath soft cheese Japanese cheesecake

Rhubarb & Bergamot jam

Lions de Suduiraut, Château de Suduiraut, Bordeaux, France

(v) - vegetarian | (vg) - vegan | All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.