



SHEPHERD MARKET WINE HOUSE

Menu

Cheese and Charcuterie Platters

Served with Bread, dried figs, quince & English Blossom Honey

Small for 1 -2 people (3 cheeses and 3 charcuteries) £29.50

Large for 3 – 4 people (4 cheeses and 4 charcuteries) £44.00

Seasonal Specials

Swiss Speciality ‘Blue Brain’ £18.50

*This unusual creamy cheese is produced using white and blue mould.
The dough literally melts on your tongue, its viscous mess tenderly
embracing your palate. **Wine pairing:** Menetou Salon, Loire, France £50*

Baked Camembert £10.00

Served with Cranberry Sauce & Bread

Black rice Arancino £10.00

Served with Caponata Sauce

Ham & Cheese Arancino £9.00

Served with Caponata Sauce

Duck Rillettes £9.00

Served with harvest chutney & bread

Some of our product contain allergens and there is a risk of cross contamination
15% discretionary service charge will be added to your bill.



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Nibbles

Roasted Almonds	£4.90
Roasted Cashews	£4.90
Green Olives (<i>salted</i>)	£5.50
Truffle Oil & Parmesan Fries	£6.50
Parmigiano Reggiano (<i>24 months aged</i>)	£7.00
Chorizo al Vino	£8.50
Classic Heritage Tomato Bruschetta	£10.00
Gorgonzola, Walnut & Honey Bruschetta	£12.00
Burratina (<i>served on tomato bed & bread</i>)	£12.50

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