

OUR CHARCUTERIE

Our Supplier Quercus is a family business from Salamanca that controls the whole production process in a traditional natural cycle by raising their animals in their own farm.

Feel free to mix up your choices between
Cheese and Charcuterie

£8	£17	£20
1 CHOICE	3 CHOICES	5 CHOICES

CHORIZO QUERCUS SELECCIÓN
Made from the finest lean meats of the acorn-fed 100% Iberian pig from Salamanca.

SALCHICHON QUERCUS SELECCIÓN
Made from the finest lean meats of the acorn-fed 100% Iberian pig from Salamanca.

LOMO QUERCUS
The cured marbled sirloin of the acorn-fed 50% Iberian pig.
From Salamanca

DEER CHORIZO
A lightly cured chorizo made with pure wild venison. It has a gamy, earthy flavour enhanced by the smokiness of the curing process

WILD BOAR SALCHICHÓN WITH HERBS
Made from the finest wild boar meat, has a delicious gamy and nutty flavour.

SPICY IBERIAN CHORIZO
Smoked cured pork meat with a spicy touch for strong taste lovers.



Cheese
&
Iberian
Charcuterie

Please speak to our staff about allergens.

A discretionary service charge of 12.5% will be added to table service



OUR CHEESE

All boards comes with membrillo (quince jelly), walnuts, bread sticks and crackers.

{Create your own Cheese & Charcuterie board}

You can Also add **Special Cheeses** to the board for an extra £5

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ZAMORANO

Sheep’s cheese made in the province of Zamora. This is a hard cheese, typically aged about 6 months. The cheeses are turned often and rubbed with olive oil, giving the cheese its characteristic dark colour.

ROSEMARY MANCHEGO

Manchego style sheep’s milk cheese coated in rosemary.

TRUFFLE MANCHEGO

Sheep’s Cheese made with raw milk from Castilla la Mancha, truffled flavoured.

MANCHEGO D.O. AGED 12 MONTHS

Matured hard sheep’s Cheese made with raw milk from Castilla la Mancha.

IDIAZALBAL D.O

semi-soft smoked sheep’s milk cheese with a rich nutty flavour from Bask Country.

MAHÓN AGED 6 MONTHS

Hard cow’s milk cheese, buttery, sharp, salty in taste.



CABRALES

The best Spanish blue cheese from Asturias, made of raw cow’s milk. It is aged between two and four months in naturally formed limestone caves. Creamy and firm.

ANTAR DE COVADONGA

Blue veined soft cheese made from a blend of meticulously selected cow’s milk from Asturias.

MURCIA AL VINO D.O

Made from raw goat’s milk. The term “al vino” refers to the washing of the rind with red wine during maturation.

PAYOYO OLOROSO

Payoyo style goats’s cheese, Coated in oloroso sherry.

PAYOYO

Made with a mixture of goat’s and sheep’s milk from a local Payoyo goats and Grazalema sheep. Its flavour is rich and tangy, the rind is cross-hatched, while the texture is creamier and softer than manchego.

SANTA GADEA

From Burgos. Organic, soft-paste goat cheese with a populated crust and creamy texture. It is creamy, but also firm

GARROTXA

Traditional Catalan goat’s milk cheese. Semi-firm, aged for 75 days. It has a moist, yet almost flaky texture that melts across your tongue.

You can buy all our cheese and charcuterie to enjoy them at home. Check our prices!



SPECIAL CHEESES

QUESOS Y BESOS_____£12.50

It’s a magnificent cheese that has a delightful texture; slightly creamy and buttery at first, with mild floral touch and a balanced after-taste.

REI SILO_____£12.50

The name translates to “King Silo” an homage to the king of Asturias in the 700s. Aged in caved along the Nalon River, Rey silo’s cheese are delicate and complex , truly an expressionof the land and versions of some of the oldest classic Spanish cheeses.

LA ANTIGUA_____£12.50

Crafted with Spanish sheep’s milk, the aptly named Cremoso, which is Spanish for “creamy”, is small, ivory round with an edible rind, with mild flavour and pronounce tanginess that is the perfect match for the velvety texture.

LA LUNA NEGRA_____£ 12.50

Goat cheese in ash. Characterized by a soft creamy texture. The Cheese is covered with a layer of ash on the surface, which gives it mineral tones and aroma of mushrooms.

CREAMY CHEESE PERFECT TO DIP AND SHARE

CREMOSO CANAREJAL _____£12.50

This cheese comes from Castilla y León. Made with fresh raw sheep’s milk, which has been ripened for a minimum of 20 days. The flavour is mild, slightly sweet and richly creamy.

LA RETORTA_____£10.00

This cheese comes from Extremadura, made with raw sheep’s milk. La Retorta has a smooth, dense and creamy texture, ochre and pungent rind with aromas of mustard and dry hay. Full bodied in flavours with noticeable bitterness at the finish.

