

Create your own board

Cheese
Most are unpasteurised

Soft Cheese

Gaperon d'Auvergne COW Auvergne

£3.75

Lou Sounal Ewe Lozère

£4.50

Medium Hard Cheese

Baronet COW (P) Wiltshire

£4.00

Morbier COW Jura

£3.50

Goat, ewe

Bonde des Gatine goat Poitou Charente

£4.50

La Tur Ewe, cow, goat Piedmont, Italy

£4.00

Saint Nicolas de la Dalmerie goat Herault

£ 5.00

Too much choice ?
Ask a waiter for any assistance
in creating your cheeseboard

Blue Cheese

Barkham Blue COW (P,V) Berkshire

£4.00

Bleu des Causses COW Midi Pyrenées

£3.00

Washed Rind

Soumaintrain Fermier COW Burgundy

£4.00

Langres COW Champagne-Ardennes

£3.50

In House flavoured

Camembert au Calvados COW London

£4.00

Trufflew EWE London

£ 4.50

Hard cheese

Westcombe Cheddar COW Somerset

£3.75

Schnedel Kuh COW Switzerland

£4.00

Charcuterie

Speck IGT

Trentino-Alto Adige

£5.00

Serrano Bodega

18 months

£7.00

Saucisson de montagne

Pays Basque, France

£5.50

Chorizo

Pays basque, France

£6.50

Ham hock, pig's head terrine,

remoulade

£7.90

Mountain Bresaola

Cured beef with wild mushrooms

£10.50

Selection of Charcuterie

Terrine, rilette,

Speck & saucisson

£14.50

Extra

Caramelised walnuts
With honey & thyme

£1.50

Green salad

£1.50

Quince jelly

£2

Cornichons

£2.50

Caramelised
Onion chutney

£1.80

Figs salame

£2

Truffle honey

£3.25

(V) Vegetarian

(P) Pasteurised

ANDROUET

www.androuet.co.uk

A discretionary 12% Service Charge will be added to your bill.
Our kitchen creates some recipes with nuts therefore some dishes may contain either nuts or nut traces