

CHARCUTERIE SELECTION

December 2023

MEAT

Pâté de campagne – country style terrine with pork and chicken livers, and hazelnuts (8, 12)

Pâté en croûte – pork, foie gras and smoked lardo encased in savoury short crust pastry (1, 3, 12)

Venison rilette – cured venison leg, slowly cooked in chicken fat (7)

Chicken liver pâté – chicken livers seasoned with brandy and enriched with butter (1, 3, 7, 12)

Smoked pig's head – whole pig's head, brined and rolled, slowly cooked overnight

Ham hock terrine – ham hocks braised overnight, set with mustard and ham jelly (7)

Salchichón Ibérico de bellota – Spanish salami made from Ibérico pigs (12)

Coppa Piacentina – whole cured and dried Italian pork neck (12)

CHEESE

Boyne Valley Blue – blue goat's milk cheese from the Boyne Valley, pasteurised (7)

Mossfield Cheddar - aged cheddar, pasteurised, from County Offaly (7)

Durrus - washed rind cow's milk cheese, pasteurised, from County Cork (7)

Comté 24 month - aged semi-hard cheese, pasteurised, from the Swiss Alps (7)

Ardsallagh ash - soft goat's milk cheese, ash rind, pasteurised, from County Cork (7)

Délice de Bourgogne - white moulded rind, triple cream, pasteurised, from Burgundy, France (7)