

Fauvette Cheese Bar Menu

Sharing Boards & Nibbles

(Eat in at the Cheese Bar)

Individual Cheese Plate & Accompaniments	£5.00
Choose from Hard / Soft / Rind Washed / Blue <i>Selected from our ripe and ready list. Plates are for 1.</i>	
Board of 3 Cheeses	£14.75
Salami Selection, Gherkins, Sourdough Picos	£8.95
Add a Ewe's milk cheese:	£13.95
Greek Olives	£4.75
Gordal Olives	£5.50
Torres Crisps - Iberico Ham / Truffle / Olive Oil	£4.99

Please make us aware of any food allergies when ordering.
Vegetarian rennet option and pasteurised cheeses available available.

Cheese Bar Experiences

(Please book)

Cheese Tasting Experience For Two	£60.00
10 cheeses & accompaniments, petits fours, 175ml glass of wine each	
Afternoon Cheese For Two	£60.00
Cheese, charcuterie, olives, accompaniments petits fours, glass of natural sparkling wine each	
Swiss Fondue For Two	£58.00
Rustic baguette, salami <i>(Autumn & Winter only)</i>	
Wine Tasting Flight upgrade	£14.95
Selected by us - five wines <i>(with Cheese Tasting Experience)</i>	

Wine by the glass and bottle, Beer, Cider & Fruit Juice Available - see list on reverse

We sell Gift Cards for both the Cheese Tasting Experience and for the Afternoon Cheese.

Visit us online: @fauvettepenarth & www.fauvette.co.uk

Call: 029 2070 8753 to make a reservation

SPARKLING

Prosecco Valdobbiadene, Casa Coste Piane, <i>Veneto</i>	125ml: £8.95	750ml: £38.50
Carte Blanche, Maxime Blin, <i>Champagne</i>		750ml: £54.55

WHITE

Guy Allion, Sauvignon Blanc, <i>Touraine</i>	125ml: £5.75	175ml: £7.80	500ml: £18.50	750ml: £27.25
St Cyrgues, Grenache, Roussanne, Viognier, <i>Rhone</i>				750ml: £26.50
Gran Cerdo Bianco, Viura, <i>Navarra</i>				750ml: £26.70
Picpoul de Pinet, Voix Neuve, <i>Languedoc</i>				750ml: £28.55
Jumi-Juma, Chardonnay, Riesling, <i>Moldova</i>				750ml: £29.70
Montracul, Domaine Dupraz, Apremont, <i>Savoie</i>				750ml: £39.50

ORANGE & ROSÉ

Salamandre, Grenache, St Cyrgues, <i>Rhone</i>				750ml: 29.50
Rosé Camille Cyran, <i>Costieres de Nimes, Rhone</i>	125ml: £5.75	175ml: £7.80	500ml: £18.50	750ml: £27.25
Rosé de Provence, Chateau d'Ollieres, <i>Provence</i>				750ml: 30.50

WINE TASTING FLIGHT

Selected by us - five wines - (350ml)	£21.95
Upgrade to the Cheese Tasting Experience (as above)	£14.95

RED

Cuvée des Galets, Vignerons d'Estézargues, <i>Rhone</i>	125ml: £5.75	175ml: £7.80	500ml: £18.50	750ml: £27.25
St Cirice Red, Grenache, Syrah, <i>Rhone</i>				750ml: £26.50
Metic, Cabernet Sauvignon, <i>Colchagua Valley</i>				750ml: £27.25
Doldora, Saperavi, <i>Moldova</i>				750ml: £29.70
Sous les Cailloux, les Grillons, Clos du Gravillas, <i>Languedoc</i>				750ml: £33.70
La Ventana, Arinarnoa, Cerro Chapeau, <i>Uruguay</i>				750ml: £36.75
Rendez Vous sur la Lune, Clos du Gravillas, <i>Languedoc</i>				750ml: £37.25

SWEET

Muscat Douce Providence, Clos du Gravillas, <i>Languedoc</i>				50ml: £4.95	500ml: £31.50
Banyuls, Domaine Valcros, <i>Roussillon</i>				50ml: £4.95	500ml: £31.50

See the blackboard for our wines of the week

BEER, CIDER, SOFT DRINKS

Noam Lager 5.2% - Germany	340ml: £5.95
Organic Rosé Cider Wignac 4.5% - France	330ml: £5.85
Van Nahmen Juices - Germany	250ml: £6.50

Visit us online: @fauvettepenarth & www.fauvette.co.uk