

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

Selected from our ripe and ready list. Plates are for 1.

Board of 3 Cheeses £14.75

Salami Selection, Gherkins, Sourdough Picos £8.95

Add a Ewe's milk cheese: £13.95

Salted Catalan Almonds £4.00

Spicy Broad Beans £3.25

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 *(Autumn & Winter only)*

Wine Tasting Flight upgrade £14.95

Selected by us - five wines *(with Cheese Tasting Experience)*

**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

Cremant de Loire, Pierre & Catherine Breton, *Loire*
125ml: £8.95 750ml: £36.25

Carte Blanche, Maxime Blin, *Champagne* 750ml: £54.55

WHITE

Guy Allion, Sauvignon Blanc, *Touraine*
125ml: £5.75 175ml: £7.80 500ml: £18.50 750ml: £27.25

St Cyrques, Grenache, Roussanne, Viognier, *Rhone* 750ml: £26.50

Gran Cerdo Bianco, Viura, *Navarra* 750ml: £26.70

Picpoul de Pinet, Voix Neuve, *Languedoc* 750ml: £28.55

Jumi-Juma, Chardonnay, Riesling, *Moldova* 750ml: £29.70

Montracul, Domaine Dupraz, Apremont, *Savoie* 750ml: £39.50

ORANGE & ROSÉ

Salamandre, Grenache, St Cyrques, *Rhone* 750ml: 29.50

Rosé Camille Cyran, *Costieres de Nimes, Rhone*
125ml: £5.75 175ml: £7.80 500ml: £18.50 750ml: £27.25

Rosé de Provence, Chateau d'Ollieres, *Provence* 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, *Rhone*
125ml: £5.75 175ml: £7.80 500ml: £18.50 750ml: £27.25

St Cirice Red, Grenache, Syrah, *Rhone* 750ml: £26.50

Metic, Cabernet Sauvignon, *Colchagua Valley* 750ml: £27.25

Doldora, Saperavi, *Moldova* 750ml: £29.70

Sous les Cailloux, les Grillons, Clos du Gravillas, *Languedoc*
750ml: £33.70

La Ventana, Arinarnoa, Cerro Chapeau, *Uruguay*. 750ml: £36.75

Rendez Vous sur la Lune, Clos du Gravillas, *Languedoc*
750ml: £37.25

Cahors, Chateau du Cedre, Malbec, *SouthWest France*
125ml: £10.60 175ml: £14.80 750ml: £37.35

SWEET

Muscat Douce Providence, Clos du Gravillas, *Languedoc*
50ml: £4.95 500ml: £31.50

Banyuls, Domaine Valcros, *Roussillon*
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

Galipette Cider 4% - France 330ml: £4.95

Van Nahmen Juices - Germany 250ml: £6.50