

BAKED CHEESES

Cosy up in Babylon and enjoy hot baked cheeses served with a selection of
breads, mother in law's tongue, sundried tomato, mixed cereal
and walnut, pecan and raisin, bread sticks,
(N) (CI) (M) (E) (P) (Se) (Sp) (Mu)

Goats Cheese Disc (V) (M) (N) French unpasteurized goats milk, topped with sweet stem ginger, cinnamon and picked thyme leaves <i>(Enjoy all to yourself!)</i>	£10.00
Comte Cheese Fondue (M) (Sp) French pasteurized cow's milk cheese melted with shallots, white wine and garlic <i>(Enjoy all to yourself or with another!)</i>	£12.00
Beauviale (M) (Sp) Pasteurized sheep's milk cheese from south west England. Melted on top of aromatic mulled wine poached pear. <i>(Enjoy all to yourself!)</i>	£14.00
Chablis 150g (M) (N) French Unpasteurized cow's milk cheese baked whole and topped with a sweet fennel chutney and toasted pine nuts <i>(Share with another!)</i>	£20.00
Camembert 250g (M) Pasteurized cow's milk cheese, topped with shallots & sage and wrapped with filo pastry <i>(Share with another!)</i>	£20.00
Vacherin Mont D'or 500g (M) (Sp) (Mu) Unpasteurized cow's milk cheese, washed in verjus, studded with garlic, rosemary and thyme <i>(Perfect for a group of 4!)</i>	£28.00

Allergens Key: Celery(C), Cereals (CI), Crustacea (Cr), Eggs (E), Fish (F), Lupin (L), Milk (M), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame (Ss), Soya (S), Sulphur (Sp), Vegetarian (V)

Whilst we endeavor to inform guests a dish is nut free, we cannot guarantee that there are no traces as nuts are used in our kitchen. All prices are inclusive of VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering...our team receive 100%! As a three star Food Made Good restaurant you can rest assured that we're committed to being sustainable. Kindly note the menu above is subject to change.