

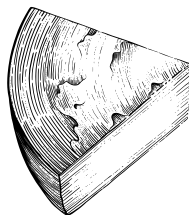
87 Club Street Wine Room

Instagram
@clubstreetwinerom

HARD

Comte, 18 months

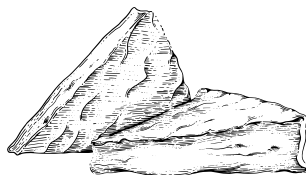
Milk: Cow
Country: France
Region: Jura
Flavor: Nutty and with a deep saline crunch, aged 18 months in an old stone fortress in the Jura mountain region.



SOFT

Brie de meaux

Milk: Cow
Country: France
Region: Aiago Plateau
Flavor: Slight fruity tang with creamy melty texture from the Donge family in the famous isle de France region just east of Paris.



BLUE

Cashel Blue

Milk: Sheep
Country: Ireland
Region: Co. Tipperary
Flavour: Crumbly when young maturing to a creamy full flavor with a gentle blue vein tang.



Half / Full selection of all cheeses

28/48

All our cheeses are served with house made lavosh crackers with a selection of fruit jam and relish.
Available to go.

Prices are subject to government taxes and service charge

87 Club Street Wine Room

Instagram
@clubstreetwinerom

CHARCUTERIE

Charcuterie platter (100g / 200g)	28/46
- Matonella	
- Mari e monti coppa pork	
- Chorizo	
Duck rilette (200g)	14
Chicken liver pâté (200g)	14

TO GO

Cure bacon butter	14
Piccalilli	10
Spiced almonds	12
Marinated olives	12
Red pepper relish	12

Wines (Enquire with our staff)