

THE TRUFFLED HOG

Cheese Tasting Plates

Arrival Drinks

Choose between a glass of Festive Sloe Gin or bottled Birra Moretti

Charcuterie, Bread & Olives For The Table

Fancy some top ups?

Sourdough & dipping oil - 3.50

Charcuterie & Olives - 5 per person

Swiss Raclette

Melted to perfection on a bed of sautéed baby potatoes topped with pancetta

Kung Fu Girl Riesling - 9

Snowdonia Truffle Trove Cheddar

Italian black summer truffle pairs perfectly with our Peter's

Yard charcoal crackers & simple sliced apple

Bread & Butter Chardonnay - 8

Snowdonia Black Bomber Cheddar

Accompanied by a homemade apple chutney & paired perfectly with our

Peter's Yard spelt & fig crackers

I Muri Negroamaro - 8.70

Villa Verde Gouda

Sliced & served with crusty sourdough bread, juicy sundried tomatoes, pine nuts & olive oil

Duc de Morny Picpoul de Pinet - 5.60

Baron Bigod Two Ways

Drizzled in runny honey & grilled on toasted sourdough served with a chunk of beautiful London Co. Honeycomb

Tierra Alta Pinot Noir - 5

Smoked Charcoal Cheddar

Eaten best with toasted almonds & a healthy portion of grape compote

Funkstille Gruner Veltliner - 6.40

Colston Basset Stilton

Served with our artisanal Peter's Yard sourdough crispbread & candied pecans for your enjoyment

Nuy Red Muscadell - 5.95

Wensleydale with Cranberry

Complimenting the creamy, sweet textures, a chunky slice of Traditional Christmas Cake

All our cheeses are available for purchase to take home and scoff some more!

