

THE CHEESY LIVING CO.

TO START



IN-HOUSE FOCACCIA (V) with Extra Virgin Olive Oil & Balsamic	6
TRUFFLE CRISPS (VE)	4
GARLIC & BASIL OLIVES (VE)	5

FOCACCIA SANDWICHES

FOCACCIA MADE FRESH DAILY AT OUR BAKERY, **FOLD**

ASK TO SWAP TO GLUTEN FREE CIABATTA

All sandwiches served with Rocket

CLASSIC SANDWICHES

CAPRESE PESTO (V) Mozzarella, Whipped Feta, Beef Tomato, Pesto Mayo, Balsamic	9.5
ITALIAN SUB (V) Burrata, Black Olive Tapenade, Honey or Hot Honey	10
HAM & CHEESE In-House Roasted Honey Mustard Ham, Mozzarella, Pesto Mayo	9.5
SLIGHTLY SPICY Chorizo, Salami, Smoked Cheddar, Roasted Red Peppers, Sriracha Mayo	10

SIGNATURE SANDWICHES

CHOPPED TUNA Tuna, Jalapeños, Pickles, Red Onion, Sweetcorn, Mayo, House Cheese Blend, Scampi Fry Crumb	11
PORCHETTA STACK Roast Porchetta, Provolone, Pickles, Crispy Onions, Roasted Red Peppers, Blue Cheese Sauce, Sriracha Mayo	11.5
+ A SIDE OF TRUFFLE CRISPS	3
+ HONEY AND MUSTARD ROAST HAM, CHORIZO OR SALAMI TO ANY SANDWICH	2.5

FONDUE MIN. 2 PEOPLE



SERVED WITH SLOW ROASTED ROSEMARY & PAPRIKA POTATOES, CONFIT GARLIC, FOCACCIA, CORNICHONS, BALSAMIC ONIONS, CHILLI JAM & HONEY

HOUSE FONDUE A classic Swiss Fondue with a British twist, using Lincolnshire Poacher & Barber's Vintage Cheddar	17.95 PP
TRUFFLE FONDUE Our 'House' Fondue with Italian Truffle Gouda	19.95 PP
N'DUJA FONDUE Our 'House' Fondue with N'Duja sausage	19.95 PP
+ BRITISH CHARCUTERIE Coppa, Fennel Salami, Beef Bresaola, Chorizo	12.5

SIDES & SALADS

SAVOURY PASTRIES ASK AT THE COUNTER WHAT WE HAVE AVAILABLE Served Warm with Relish & Pickles.	6.5
HOUSE POTATOES (VE) Slow Roasted Rosemary, Garlic & Paprika Potatoes	6
ADD MELTED CHEESE (V)	+1.5
RACLETTE POTATOES (V) Slow Roasted Rosemary, Garlic & Paprika Potatoes, Torched Raclette, Cornichons, Chives	8.5
CHEESE & GARLIC FOCACCIA (V) Confit Garlic Oil, Grated Old Winchester, Aioli, Chives	7.5
BURRATA CAPRESE SALAD (V) Burrata, Heritage Tomatoes, Basil Oil, Balsamic, Crispy Basil	9.5

SHARING BOARDS turn over for cheese...

TO FINISH

FOLD FOCACCERIA BAKES (V) Ask the team for what Brownies, Blondies or Cookies are available from at our Bakery, Fold Focacceria

PLEASE LET US KNOW BEFORE ORDERING IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES

THE CHEESY LIVING CO.

SHARING BOARDS



CHOOSE FROM THE FOLLOWING CHEESE & CHARCUTERIE. SERVED WITH GOURMET CRACKERS, CROSTINI, OLIVES, PICKLES, SUN-DRIED TOMATOES, CHUTNEY, RELISH AND HONEY

3 CHEESE OR CHARCUTERIE	16.95
5 CHEESE OR CHARCUTERIE	25.95
7 CHEESE OR CHARCUTERIE	34.95

BRITISH CHARCUTERIE

COPPA

Pork collar with heavy marbling, soft & rich flavour.
Cobble Lane Cured, London

GREEN PEPPER VENISON SALAMI

Wild Scottish venison with green peppercorns.
Great Glen Charcuterie, Scottish Highlands

BEEF BRESAOLA

Cured silverside of British beef, lean & tangy.
Cobble Lane Cured, London

HONEY & MUSTARD ROAST HAM

Made in-house, Gammon roasted with honey & mustard

SMOKED CHORIZO

Smoky and spiced chorizo with Spanish paprika.
Suffolk Salami Co., Suffolk

FENNEL & GARLIC SALAMI

A take on the finocchiona salami, fragrant & fresh.
Cobble Lane Cured, London

RED WINE & BLACK PEPPER SALAMI

Pork with garlic, spices, peppercorns and red wine.
Suffolk Salami Co., Suffolk

KEY

C - Cow's Milk, **S** - Sheep's Milk, **G** - Goat's Milk,
P - Pasteurised, **U** - Unpasteurised, **TM** - Thermised
V - Vegetarian, **T** - Traditional Rennet

BRITISH CHEESE



BARON BIGOD (U, T, C)

Traditional Brie style cheese, nutty & fresh.
Fen Farm Dairy, Suffolk

COLSTON BASSETT STILTON (P, V, C)

Traditional, creamy, sweet & salty blue.
Colston Bassett Dairy, Nottinghamshire

CORNISH YARG (P, V, C)

Wrapped in nettles, creamy & crumbly core.
Lynher Dairy, Cornwall

DRIFTWOOD (TM, V, G)

Ash coated, soft & creamy Goat's cheese.
White Lake Cheese, Somerset

HARROGATE BLUE (P, V, C)

Golden in colour, creamy, salty & crumbly blue.
Shepherds Purse, Yorkshire

LEEDS BLUE (P, V, S)

Gorgonzola style Ewe's milk blue.
Yorkshire Pecorino, Yorkshire

LINCOLNSHIRE POACHER (U, T, C)

14 Month Aged Cheddar & Comté hybrid, nutty & smooth.
Lincolnshire Poacher Cheese, Lincolnshire

OLD WINCHESTER (P, V, C)

A cross between aged Gouda, Cheddar & Parmesan.
Lyburn Farmhouse Cheesemakers, Wiltshire

RACHEL (TM, V, G)

Semi hard, washed rind Goat's cheese, sweet & mild.
White Lake Cheese, Somerset

SHEFFIELD FORGE (P, V, C)

Yorkshire Cheddar infused with Henderson's Relish.
Cryer & Stott, Yorkshire

SMOKED BRIE (P, V, C)

Beech-smoked British Brie, creamy & woody.
Carron Lodge, Lancashire

TRUFFLE GOUDA (P, V, C)

Classic Dutch Gouda with real Italian Truffle.
Netherlands

WESTCOMBE CHEDDAR (U, T, C)

Smooth traditional clothbound Somerset Cheddar.
Westcombe Dairy, Somerset

WIGMORE (P, V, S)

Washed curd, Brie-like Sheep's milk cheese
Village Maid Cheese, Berkshire

YOREDALE WENSLEYDALE (U, V, C)

Traditional Cloth-bound Wensleydale, buttery & tangy
Curlew Dairy, Yorkshire

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WHITE

ABVS ARE CORRECT AT TIME OF PRINT
BUT ARE SUBJECT TO CHANGE

LOUREIRO, VIHNO VERDE 12% (V) **8 / 31**
ADEGA PONTE DE LIMA, VIHNO VERDE, PORTUGAL
Effervescent - Citrus - Light

SAUVIGNON BLANC 12.5% **9 / 35**
PULPO, MARLBOROUGH, NEW ZEALAND
Dry - Passionfruit - Tropical

PINOT GRIGIO 12.5% (VE) **37**
BERICANTO, CIELO E TERA, VINCENZA DOC, VENETO, ITALY
Dry - Apple - Citrus

GRÜNER VELTLINER 11.5% (VE, O) **37**
WINZERKELLER SEEWINKEL, BURGENLAND, AUSTRIA
Bone Dry - White Flowers - Herbs

CORTESE, GAVI 12% (VE) **39**
VILLA PANI, BOTTER VINICOLAI, PIEDMONT, ITALY
Light Bodied - Lime - White Peach

CHARDONNAY 13.5% **52**
BAR DOG, CALIFORNIA, USA
Baked Apple - Vanilla - Creamy

ROSE

PINOT GRIGIO ROSE 11% (VE) **7.5 / 29**
PENDENZA, PROVINCIA DI PAVIA IGT, ITALY
Pale - Ripe Strawberry - Floral

ORANGE

ALBANA 13.5% (VE, O) **9.5 / 36**
TRI MONTI, EMILIA-ROMAGNA, ITALY
Apricot - Honey - Wildflowers

FIZZ

PROSECCO DOC 10.5% (VE) **7 / 35**
FOLONARI S.P.A., VENETO, ITALY
Extra Dry - Green Apple - Pear

RED

MALBEC 12.5% (VE) **7.5 / 29**
CAMARADA, BELHARA ESTATE, MENDOZA, ARGENTINA
Medium Bodied - Red Forest Fruits - Easy Drinking

PRIMITIVO 13.5% **8.5 / 33**
TERRE AVARE, ALESSANDRO SANTINI, PUGLIA, ITALY
Full Bodied - Plum - Ripe Fruit

PINOT NOIR 13.5% (VE) **38**
ODD LOT, SCHEID FAMILY, MONTEREY, CALIFORNIA, USA
Black Cherry - Raspberry - Toasty Oak

GAMAY 12.5% (VE) **40**
THE NOTES, PAYS D'OC, FRANCE
Light - Vibrant - Red Summer Fruits

ZWEIGELT 13% (VE) **43**
FUNKSTILLE, NIEDERÖSTERREICH, AUSTRIA
Light - Strawberry - Juicy

GRENACHE, CÔTES DU RHÔNE 15% (VE) **52**
LA GRAND COMTADINE, RHÔNE VALLEY, FRANCE
Full Bodied - Jammy - Stone Fruits

SPRITZ

APEROL SPRITZ **9.5**
Aperol, Prosecco, Soda

LEMONCELLO SPRITZ **9.5**
Wolfe Bros of Yorkshire Lemoncello, Prosecco, Soda

ORANCELLO SPRITZ **9.5**
Wolfe Bros of Yorkshire Lemoncello, Prosecco, Soda

GIN

WOLFE BROS OF YORKSHIRE GIN **8 / 13**
LONDON DRY / RASPBERRY & HIBISCUS / PEAR & FIG
With Tonic or Lemonade

BEER / CIDER

BIRRA MURANO 4.6% 330ML **5**

KIRKSTALL VIRTUOUS IPA 4.5% 440ML (GF) **6.5**

SCHÖFFERHOFER GRAPEFRUIT 2.5% 500ML **6**

BUDVAR 0.5% 330ML **4.7**

INCH'S CLOUDY CIDER 4% 440ML **5.5**

INCH'S CIDER 0% 440ML **4.9**

SOFT

FROBISHERS FRUIT JUCE 250ML **4**

Apple, Orange or Pineapple

CAWSTON PRESS CAN 330ML **3.8**

Elderflower Lemondade, Cloudy Apple or Rhubarb

GLASS SODA BOTTLES 330ML **3.8**

Coke, Diet Coke, Sprite, Fanta

HARROGATE WATER 330ML **3.5**

Still or Sparkling

HOMEMADE PEACH ICED TEA **4.5**

COFFEE / TEA

FILTER COFFEE **3**

YORKSHIRE TEA **2.8**

HERBAL TEAS **3.3**

Green, Peppermint or Earl Grey

CARAMEL / VANILLA / HAZELNUT SYRUP **+0.5**
SWAP TO OAT MILK **FREE**