

**THE CHEESY
LIVING CO.****BREAKFAST
BAGELS** TILL
11.30AM

CHOOSE YOUR HOMEMADE BAGEL
**PLAIN, 'EVERYTHING' SEASONING
OR CHEDDAR & JALAPEÑO**

BAGELS AVAILABLE TO BUY & TAKEAWAY FOR £2.00 EACH OR 3-4-£5

BACON, EGG & CHEESE**8.50**

Bacon, Scrambled or Fried Egg, American Cheese,
Caramelised Onions, House Breakfast Sauce, Chives.

ADD A HASH BROWN + 1.50

HASH, EGG & CHEESE (V)**8.50**

Hash brown, Scrambled or Fried Egg, American Cheese,
Caramelised Onions, House Breakfast Sauce, Chives.

SALMON & CREAM CHEESE**8.50**

Smoked Salmon, Lemon & Dill Cream Cheese,
Capers & Pink Pickled Onions.

+ CLASSIC HASH BROWNS (V)**4.95**

American Chip Spice, Chives, House Breakfast Sauce Dip

+ CHEESY HASH BROWNS (V)**6.50**

American Chip Spice, Old Winchester Cheese, Chives, House Breakfast Sauce Dip

BAGELS ARE MADE FRESH DAILY AND DELIVERED FROM OUR BAKERY

FOLD

• FOCACCERIA & BAKERY •

THE CHEESY LIVING CO.

TO START

12PM-4.30PM
LUNCH MENU

IN-HOUSE FOCACCIA (V)	6
with Extra Virgin Olive Oil & Balsamic	
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)	9.5
Mozzarella, Whipped Feta, Beef Tomato, Pesto Mayo, Balsamic	
ITALIAN SUB (V)	10
Burrata, Black Olive Tapenade, Honey or Hot Honey	
HAM & CHEESE	9.5
In-House Roasted Honey Mustard Ham, Mozzarella, Pesto Mayo	
SLIGHTLY SPICY	10
Chorizo, Salami, Smoked Cheddar, Roasted Red Peppers, Sriracha Mayo	

SIGNATURE SANDWICHES

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

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

FONDUE MIN. 2 PEOPLE



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

HOUSE FONDUE 17.95 PP

A classic Swiss Fondue with a British twist, using Lincolnshire Poacher & Barber's Vintage Cheddar

TRUFFLE FONDUE 19.95 PP

Our 'House' Fondue with Italian Truffle Gouda

N'DUJA FONDUE 19.95 PP

Our 'House' Fondue with N'Duja sausage

+ BAVETTE STEAK 14.95 / 28.95

6oz or 12oz with Chimichurri

+ BRITISH CHARCUTERIE 12.5

Coppa, Fennel Salami, Beef Bresaola, Chorizo

SIDES & SALADS

HOUSE POTATOES (VE) 6

Slow Roasted Rosemary, Garlic & Paprika Potatoes

ADD MELTED CHEESE (V) +1.5

CHEESE & GARLIC FOCACCIA (V) 7.5

Confit Garlic Oil, Grated Old Winchester, Aioli, Chives

HOT HONEY PIGS IN BLANKETS 8.5

3 Large Pigs in Blankets, Hot Honey, Chives

CAESAR SALAD 8

Baby Gem Lettuce, Caesar Dressing, Old Winchester, Focaccia Bread Crumb

ADD WHITE ANCHOVIES +3

ADD ROAST CHICKEN +5

BURRATA CAPRESE SALAD (V) 9.5

Burrata, Heritage Tomatoes, Basil Oil, Balsamic, Crispy Basil

TO FINISH turn over for sharing boards...

AFFOGATO (V) ADD AMARETTO +4 5.5

TIRAMISU MARTINI (V) 9.5

Chipp Coffee Double Espresso, Amaretto, Kahlua, Vanilla

CRÈME BRÛLÉE (V) 9.5

BASQUE CHEESECAKE (V) 7.5

with Rhubarb

THE CHEESY LIVING CO.

TO START

5PM-9PM
EVENING MENU

IN-HOUSE FOCACCIA (V)	6
with Extra Virgin Olive Oil & Balsamic	
TRUFFLE CRISPS (VE)	4
GARLIC & BASIL OLIVES (VE)	5
WHITE ANCHOVIES	7
with Salsa Verde	
RACLETTE CROQUETTES	7
with French Onion Ketchup	

SMALL PLATES & SALADS

PADRON PEPPERS (V)	8.5
Padron Peppers, Whipped Feta, Tajín Smoked Salt	
HISPI CABBAGE (V)	9
Braised Hispi Cabbage, Miso Butter, Sesame, Buttermilk Sauce, Herb Oil, Dukkah, Apple Purée	
FOCACCIA PRAWN TOAST	10
Prawns, Focaccia, Sesame Seeds, Spring Onion, Aioli	
ROMESCO CHICKEN	16
Chicken Supreme, Roasted Red Pepper Romesco, Crispy Spinach, Herb Oil	
LAMB ARANCINI	12
Pulled Lamb Shoulder, Pea & Mint Purée, Salsa Verde, Sumac & Parsley Onions	
PORK BELLY BURNT ENDS	12
Low & Slow Pork Belly, House Gochujang & Hot Honey BBQ Glaze, Braised Hispi Cabbage, Sesame Seeds	
BURRATA CAPRESE SALAD (V)	9.5
Burrata, Heritage Tomatoes, Basil & Balsamic Oil, Crispy Basil	
CAESAR SALAD	8
Baby Gem Lettuce, Caesar Dressing, Old Winchester, Focaccia Bread Crumbs	
ADD WHITE ANCHOVIES	+3
ADD ROAST CHICKEN	+5

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FONDUE MIN. 2 PEOPLE



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

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Our 'House' Fondue with Italian Truffle Gouda

N'DUJA FONDUE 19.95 PP

Our 'House' Fondue with N'Duja sausage

+ BAVETTE STEAK 14.95 / 28.95

6oz or 12oz with Chimichurri

+ BRITISH CHARCUTERIE 12.5

Coppa, Fennel Salami, Beef Bresaola, Chorizo

SIDES

PATATAS BRAVAS 8.5

Smashed & Fried House Potatoes, Bravas Sauce, Old Winchester, Aioli, Chives

CHEESE & GARLIC FOCACCIA (V) 7.5

Confit Garlic Oil, Grated Old Winchester, Aioli, Chives

HOT HONEY PIGS IN BLANKETS 8.5

3 Large Pigs in Blankets, Hot Honey, Chives

SHARING BOARDS turn over for cheese...

TO FINISH

AFFOGATO (V) 5.5

Chipp Coffee Double Espresso, Ice Cream

ADD AMARETTO +4

TIRAMISU MARTINI (V) 9.5

Chipp Coffee Double Espresso, Amaretto, Kahlua, Vanilla

CRÈME BRÛLÉE (V) 9.5

Classic Baked Vanilla Custard with Caramelised Sugar

BASQUE CHEESECAKE (V) 7.5

with Rhubarb

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

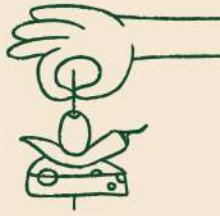
RED WINE & BLACK PEPPER SALAMI

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

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

THE CHEESY LIVING CO.

12PM-4.30PM
SUNDAY LUNCH MENU

TO START

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

FONDUE SUNDAY LUNCH MINIMUM 2 PEOPLE, PRICED PER PERSON **18.95 PP**

OUR HOUSE FONDUE, a classic Swiss Fondue with a British twist, using Lincolnshire Poacher & Barber's Vintage Cheddar.

Served 'Family Style' with Yorkshire Puddings, Slow Roasted Rosemary & Paprika Potatoes, Confit Garlic, Cornichons, Pickled Red Cabbage, Honey Roasted Carrots & Parsnips and Thick Caramelised Onion Gravy

ADD YOUR MEAT MADE TO SHARE

+ ROAST CHICKEN	with Lemon & Thyme Chicken Gravy	10
+ PORCHETTA	with Salsa Verde	10
+ ROAST BEEF	with Red Wine Gravy	10

ADD YOUR SIDES

+ HOT HONEY PIGS IN BLANKETS	3 Large Pigs in Blankets, Chives	8.5
+ MISO BUTTER HISPI CABBAGE	Sesame, Buttermilk Sauce, Herb Oil, Dukkah, Apple Purée	7.5

TO FINISH

AFFOGATO (V)	5.5	BASQUE CHEESECAKE (V)	7.5
CRÈME BRÛLÉE (V)	9.5	with Rhubarb	
		TIRAMISU MARTINI (V)	9.5
		Espresso, Amaretto, Kahlua, Vanilla	

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

THE CHEESY LIVING CO.

LARGE BOOKINGS

SET MENU FOR 6+ GUESTS

32.50 PP

WELCOME SNACKS

Wild Garlic & Basil Olives & Salted Crisps Tossed in Truffle Oil

SHARING CHEESE & CHARCUTERIE ANTIPASTI BOARDS

with Crackers and In-House Rosemary & Sea Salt Focaccia

HOUSE FONDUE

A classic Swiss Fondue with a British twist, using Lincolnshire Poacher & Barber's Vintage Cheddar

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

ADDITIONAL SIDES

+ CAESAR SALAD

8

Baby Gem Lettuce, Caesar Dressing, Old Winchester, Focaccia Bread Crumbs

ADD WHITE ANCHOVIES

+3

ADD ROAST CHICKEN

+5

+ HOT HONEY PIGS IN BLANKETS

8.5

3 Large Pigs in Blankets, Hot Honey, Chives

+ HISPI CABBAGE (V)

9

Braised Hispi Cabbage, Miso Butter, Sesame, Buttermilk Sauce, Herb Oil, Dukkah, Apple Purée

+ BAVETTE STEAK

14.95 / 28.95

6oz or 12oz with Chimichurri

OR ANYTHING ELSE FROM OUR MAIN MENU

**A 10% SERVICE CHARGE WILL BE ADDED TO THE BILL WITH 100% GOING TO THE TEAM
PLEASE LET US KNOW BEFORE BOOKING IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES**

WHITE

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

PIQUEPOUL 11.4% (VE) <i>LES CAVES DE RICHEMER, FRANCE</i> Bone Dry - Lemon Peel - Apple	7.5 / 29
LOUREIRO, VIHNO VERDE 12% (V) <i>ADEGA PONTE DE LIMA, VIHNO VERDE, PORTUGAL</i> Effervescent - Citrus - Light	8 / 31
RIOJA BLANCO 12% (V) <i>MARQUES DE REINOSA, DOCA RIOJA, SPAIN</i> Dry - Pear - Honey	8.5 / 33
SAUVIGNON BLANC 12.5% <i>PULPO, MARLBOROUGH, NEW ZEALAND</i> Dry - Passionfruit - Tropical	9 / 35
PINOT GRIGIO 12.5% (VE) <i>BERICANTO, CIELO E TERA, VINCENZA DOC, VENETO, ITALY</i> Dry - Apple - Citrus	9.5 / 37
CHENIN BLANC / VIOGNIER 12.5% (VE) <i>SUNDOWN, COASTAL REGION, SOUTH AFRICA</i> Medium body - Floral - Stone Fruit	33
GRÜNER VELTLINER 11.5% (VE, O) <i>WINZERKELLER SEEWINKEL, BURGENLAND, AUSTRIA</i> Bone Dry - White Flowers - Herbs	37
CORTESE, GAVI 12% (VE) <i>VILLA PANI, BOTTER VINICOLAI, PIEDMONT, ITALY</i> Light Bodied - Lime - White Peach	39
ALBARIÑO 13% (VE) <i>BODEGAS LAUREATUS, RÍAS BAIXAS, SPAIN</i> Dry - Saline - Citrus	48
CHARDONNAY 13.5% <i>BAR DOG, CALIFORNIA, USA</i> Baked Apple - Vanilla - Creamy	52

ROSE

PINOT GRIGIO ROSE 11% (VE) <i>PENDENZA, PROVINCIA DI PAVIA IGT, ITALY</i> Pale - Ripe Strawberry - Floral	7.5 / 29
PIQUEPOUL ROSE 12% (VE) <i>FONCALIEU, LANGUEDOC, FRANCE</i> White Strawberry - Rose Petals - Peach	38

RED

BOROUGH WINES SANGRIA 7.5 / 25 <i>SANGIOVESE/MERLOT, LEMONADE, VERMOUTH, TRIPLE SEC</i> Fruity Red Wine Punch	7.5 / 25
MALBEC 12.5% (VE) <i>CAMARADA, BELHARA ESTATE, MENDOZA, ARGENTINA</i> Medium Bodied - Red Forest Fruits - Easy Drinking	7.5 / 29
PRIMITIVO 13.5% <i>ALESSANDRO SANTINI, PUGLIA, ITALY</i> Full Bodied - Plum - Ripe Fruit	8.5 / 33
ARAGONEZ BLEND, RESERVA 13.5% (VE) 9 / 36 <i>ABEGOARIA, LISBOA, PORTUGAL</i> Full Bodied - Dark Chocolate - Cherry	9 / 36
PIQUEPOUL NOIR 12.5% (VE) <i>CALMEL & JOSEPH, PAYS D'OC, FRA3NCE</i> Light - Blackcurrant - Juicy BEST SERVED CHILLED	9.5 / 37
PINOT NOIR 13.5% (VE) <i>SCHEID FAMILY, MONTEREY, CALIFORNIA, USA</i> Black Cherry - Raspberry - Toasty Oak	38
GAMAY 12.5% (VE) <i>THE NOTES, PAYS D'OC, FRANCE</i> Light - Vibrant - Red Summer Fruits	40
ZWEIGELT 13% (VE) <i>FUNKSTILLE, NIEDERÖSTERREICH, AUSTRIA</i> Light - Strawberry - Juicy BEST SERVED CHILLED	43
GRENACHE, CÔTES DU RHÔNE 15% (VE) <i>LA GRAND COMTADINE, RHÔNE VALLEY, FRANCE</i> Full Bodied - Jammy - Stone Fruits	52
MERLOT / CABERNET FRANC 13% <i>CHATEAU LUCAS, LUSSAC-SAINT-ÉMILION, FRANCE</i> Ripe Plum - Black Cherry - Spice	68

ORANGE

ALBANA 13.5% (VE, O) <i>TRI MONTI, EMILIA-ROMAGNA, ITALY</i> Apricot - Honey - Wildflowers	9.5 / 36
SKIN CONTACT SÉMILLON 11.5% (VE) <i>ROOK EN SPIEELS, FRANSCHHOEK, SOUTH AFRICA</i> Orange Peel - Apricot - Ripe Peach	38

FIZZ

PROSECCO DOC 10.5% (VE) <i>FOLONARI S.P.A., VENETO, ITALY</i> Extra Dry - Green Apple - Pear	7 / 35
BAGA, ROSA PET NAT NV 11.5% (VE, N) <i>BAIRRADA, JOAO PATO AKA DUCKMAN, PORTUGAL</i> Naturally Hazy - Wild Strawberry - Citrus	55

COCKTAILS

SPICY PEACH MARGARITA 9.5 Tequila, Rinquinquin, Giffard Peach Syrup, Hot Honey, Lime	9.5
LYCHEE & RAPSBERRY COLLINS 9.5 Raspberry & Hibiscius Gin, Giffard Lychee Liqueur, Lemon, Sugar, Soda	9.5
BLOOD ORANGE COSMO 9.5 Vodka, Tiple Sec, Giffard Blood Orange, Cranberry, Lime	9.5
WATERMELON DAIQUIRI 9.5 White Rum, Giffard Watermelon, Lime	9.5
ESPRESSO MARTINI 9.5 House Espresso, Vodka, Coffee Liqueur, Giffard Vanilla	9.5
NEGRONI 9.5 Wolfe Bros London Dry, Campari, Cocchi di Torino	9.5

SPRITZ

APEROL SPRITZ 9.5 Aperol, Prosecco, Soda	9.5
LEMONCELLO SPRITZ 9.5 Wolfe Bros of Yorkshire Lemoncello, Prosecco, Soda	9.5
ORANCELLO SPRITZ 9.5 Wolfe Bros of Yorkshire Orancello, Prosecco, Soda	9.5
ELDERFLOWER SPRITZ 9.5 Fair Elderflower Liqueur, Prosecco, Soda	9.5
RHUBARB & GINGER SPRITZ 9.5 Wolfe Bros of Yorkshire Rhubacello, Ginger, Prosecco, Soda	9.5

SOFT

FROBISHERS FRUIT JUCE 250ML	4
Apple, Orange or Pineapple	
CAWSTON PRESS CAN 330ML	3.8
Elderflower Lemonade, Cloudy Apple or Rhubarb	
GLASS SODA BOTTLES 330ML	3.8
Coke, Diet Coke, Sprite, Fanta	
HARROGATE WATER 330ML	3.5
Still or Sparkling	

TEA & COFFEE

DOUBLE ESPRESSO	3
ESPRESSO MACCHIATO	3.2
CORTADO	3.3
FLAT WHITE	3.7
LATTE	3.9
CAPPUCCINO	3.9
AMERICANO / LONG BLACK	3.5
CHAI LATTE <i>MAKE IT DIRTY +1</i>	3.9
MOCHA	4.3
ICED AMERICANO	3.5
ICED LATTE	3.9
HOT CHOCOLATE	3.8
<i>ADD WHIPPED CREAM + MARSHMALLOWS +1</i>	
YORKSHIRE TEA	2.8
GREEN / EARL GREY / PEPPERMINT	3.3
BABYCCINO / PUPPICCINO	1
EXTRA SHOT OF COFFEE	+1
CARAMEL / VANILLA / HAZELNUT SYRUP	+0.5
SWAP TO OAT MILK	FREE

MOCKTAILS

HOMEMADE PEACH ICED TEA	4.5
ROTATING ICED TEA	4.5
Ask the team what flavours are currently available	
APPLE & ELDERFLOWER	6
Elderflower, Apple, Soda	
WATERMELON & CRANBERRY	6
Cranberry, Watermelon, Lime, Cucumber & Watermelon Soda	

BEER

BIRRA MURANO 4.6% 330ML	5
KIRKSTALL VIRTUOUS IPA 4.5% 440ML (GF)	6.5
SCHÖFFERHOFER GRAPEFRUIT 2.5% 500ML	6
DAMM LEMON 3.2% 330ML	4.5
ROTATING CANNED LEEDS BEERS	
BUDVAR 0.5% 330ML	4.7
VELTINS 0% 330ML	4.9

ASK THE TEAM
WHAT WE CURRENTLY HAVE ON DRAUGHT!

CIDER

INCH'S CLOUDY CIDER 4% 440ML	5.5
OLD MOUT BERRIES & CHERRY 4% 500ML	6.5
OLD MOUT KIWI & LIME 4% 500ML	6.5
INCH'S CIDER 0% 440ML	4.9



DRINKS MENU



@THECHEESYLIVINGCO

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