

CHEESE & CO



OPEN ALL DAY
BREAKFAST, LUNCH & AFTERNOONS

SMALL PLATES

Sourdough & butter	£2.50
Mixed olives	£2.95
Hummus & sourdough	£4.50

FOR LUNCH

Soup & sourdough	£4.50
Sausage roll	£2.95
Cheese & Co 'Ploughmans'	
Pork pie, Prosciutto ham, pickle, fruit & Farmhouse Cheddar	£8.95
Salad of the day	£4.50

TOASTED SANDWICHES

Cheese toastie	£3.45
Add; Onion, tomato, ham or bacon	50p
Roast beef, pate, mushroom marmalade, comte & mixed leaf	£5.70
Tuna, creme fraiche, jalepeno, comte & mixed leaf	£5.50
Goats cheese, honey, walnut & mixed leaf	£5.50
Chicken, bacon, mayonaise & mixed leaf	£5.50
Tomato, mozzarella & pesto	£4.95

PLEASE ASK ABOUT OUR
CHEESE HAMPERS AND GIFT SETS

CHEESE

30g per portion served with crisp breads, celery,
tomato chutney, quince and ginger cake
Add Artisan Crackers £1.00

HARD CHEESE

Manchego DOP 12 months (U)
From La Mancha, Spain, this semi hard ewe's milk has good slightly sweet flavour

Affineur Walo Red Wine (U)
A full flavoured wine washed mountain cheese. Packs a serious punch. Creamy
and smooth texture

Walo's Gruyere AOC (U)
Everything and more you'd expect from an aged gruyere sweet in flavour and is
perfectly balanced

Snowdonia Bomb (U,V)
Creamy texture with an intense salt tang

Appleby's Cheshire (U,V)
Cloth-bound cheshire cheese, crumbly and tangy in taste

Crottin de Chavignoi (U)
A small firm goats cheese with an intense flavour

Wijngaard Gouda (P)
A white delicate goats gouda with smooth well rounded flavour

The Fine Cheese Company Cheddar (P, V)
A mature, sweet flavour with a tangy bite. Handmade using milk from a Dorset farm.

SOFT CHEESE

Munster, Petit (U)
A strong tasting soft Cow's cheese from France.
Simultaneously creamy & sweet, & tangy & spicy

Brie De Meaux Mature Hennart (U)
Needs little introduction - this French cow's milk classic has an earthy flavour

Camembert de Normandie (U)
Soft Cows milk, buttery taste with a hint of Hazelnut

Carboncino (P)
A delicate soft ash mixed milk cheese from Italy made of cow, goat and ewe

BLUE CHEESE

Colston Basset Blue (P,V)
Soft blue British hand ladled cheese with delicious complex flavour

Fourme D' Ambert (P)
An extremely creamy blue from Auvergne France, full of flavour

Cashel Blue (P,V)
Cows milk blue cheese from Ireland, rich, sweet and creamy

1
cheese
£4.95

2
cheeses
£7.50

3
cheeses
£9.95

4
cheeses
£12.50

Gluten free bread and crackers available. All cheeses available for retail.

CHARCUTERIE

A selection of Prosciutto de Parma, salamis and Patchwork
pate served with piccalilli, cornichons, mushroom marmalade
and fresh bread.

Small £8.95 Large £15.95

SIDES

Slow-baked dottato fig for cheese £5.95
Perfect with blue and soft cheeses

Burrata served with pink grapefruit,
basil pesto, toasted pine nuts
and brioche crisp breads £7.25

Whole baked Camembert £11.00
with a choice of mushroom marmalade
or garlic & white wine served with crusty bread
(20 minutes cooking time)

Cheesy jalapeño nachos served
with sour cream and smashed avacodo £4.95

Camembert garlic bread bowl £14.95
(requires 24 hours notice)

CAKES

Salted caramel pretzel brownie £3.50

Carrot cake £3.50

Orange & pistachio (GF) £3.50

Buttercream Victoria Sponge £3.50

Fruit scone, chantilly cream
& strawberry jam £3.95

Ginger cake £3.50

Why not add a scoop of ice cream? £1.00

Allergens

Please inform your waiter of any dietary requirements or allergies,
we have a full list of allergens available. Unless stated otherwise all
cheese is made using traditional rennet & cow's milk.

GF - Gluten free V - Vegetarian P - Pasteurised U - Unpasteurised

Bookings are taken for parties of 6 or more.

1 DERBY SQUARE LIVERPOOL L2 9XL
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