Cheese Danish Blue 28 Texture: creamy, crumbly Made from: cows milk Flavour: salty, sharp Best paired with Sauvignon Blanc 26 Emmental Texture: hard Made from: cows milk Flavour: mild, fruity Best paired with Rioja or Rose Swiss Gruyere 36 Texture: hard Made from: cows milk Flavour: sweet but slightly salty Best paired with Chardonnay or Pinot Noir Brie de meaux 44 Texture: creamy, smooth Made from: cows milk Flavour: buttery, sweet Best paired with Bordeaux Grana Padano 32 Texture: granular, crumbly Made from: cows milk Flavour: fruity, nutty Best paired with Barolo Pecorino Romano 30 Texture: crumbly, dense, flaky Made from: sheep milk Flavour: salty, sharp, smokey Best paired with light beer or Chianti Anthotyro 40 Texture: crumbly Made from: sheep and goats milk Flavour: salty, tangy Best paired with Riesling Bagoss 84 Texture: grainy Made from: cows milk Flavour: savoury, slightly spicy Best paired with Malbec or Shiraz Beechwood Mature Smoked 38 Texture: creamy, rich Made from: cows milk Flavour: smoked, gently nutty Best paired with Cabernet Sauvignon 30 Shanklish Texture: creamy, crumbly, firm Made from: cows and sheep milk Flavour: mild, sharp, spicy, strong Best paired with Shiraz / Cabernet

Charcuterie Black Forest 42 cured pork ham Cured pork salami 44 Parma cured pork ham 48 Mortadella Bologna 38 with pistachio Pork chorizo 36 Pork coppa in rete salumi 46 Pork cured ham 40 Jamón ibérico 68 Note: All cheese and pork selections are served in 50 gram portions and served served with pickled vegetables, marinated olives, black grapes and homemade spicy grissini

Tapas	
Greek fava bean puree and caramelized onions (v)	20
Spicy red pepper and feta cheese with extra virgin olive oil (v)	46
Hummous, paprika shrimps, parsley (s)	30
Cave's fish and chips (s)	56
Squid stuffed with rice, served with pine nuts and saffron aioli (s) (n)	32
Anchovies, tomato, caper berries, olive oil (s)	34
Stone bass tartare & lemon (s)	42
Meatballs in basil tomato sauce with pecorino romano shavings	44