

# 87 Club Street Wine Room

Instagram  
@clubstreetwinerom

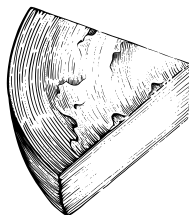
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## HARD

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Comte, 18 months

Milk: Cow  
Country: France  
Region: Jura  
Flavor: Nutty and with a deep saline crunch, aged 18 months in an old stone fortress in the Jura mountain region.



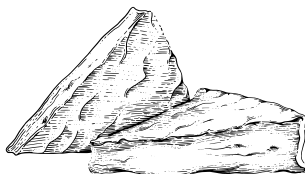
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## SOFT

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Brie de meaux

Milk: Cow  
Country: France  
Region: Aiago Plateau  
Flavor: Slight fruity tang with creamy melty texture from the Donge family in the famous ile de France region just east of Paris



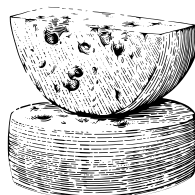
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## BLUE

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Colston Bassett Stilton

Milk: Cow  
Country: England  
Region: Co. Tipperary  
Flavour: Crumbly when young maturing to a creamy full flavor with a gentle blue vein tang.



Half / Full selection of all cheeses

24/44

All our cheeses are served with house made lavosh crackers with a selection of fruit jam and relish.  
Available to go.

Prices are subject to government taxes and service charge

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## CHARCUTERIE TO GO

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Charcuterie platter (100g / 200g)	24/44
- Mari e monti lonzu pork loin	
- Mari e monti coppa pork	
- Chorizo	
Duck rilette (200g)	14
Chicken liver pâté (200g)	14

## TO GO

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Cure bacon butter	14
Piccalilli	10
Spiced almonds	12
Marinated olives	12
Red pepper relish	12

Wines (Enquire with our staff)