

# 87 Club Street Wine Room

Instagram  
@clubstreetwinerom

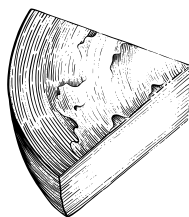
---

## HARD

---

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.



---

## SOFT

---

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 isle de France region just east of Paris.



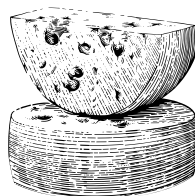
---

## BLUE

---

Cashel Blue

Milk: Sheep  
Country: Ireland  
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

# 87 Club Street Wine Room

Instagram  
@clubstreetwinerom

## CHARCUTERIE TO GO

---

|                                   |       |
|-----------------------------------|-------|
| 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

---

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

Wines (Enquire with our staff)