

ORRERY

“The ultimate French experience”

Let us transport you to France with our Cheese and Wine Experience, a beautiful selection of cheeses complimented by exquisite wines



Roquefort & Maury

Mas Mudigliza, 2013 - Languedoc Roussillon (*red wine*)

£11



Fourme d'ambert & Crozes Hermitage Blanc 'Les Jalets'

Paul Jaboulet Aine, 2014 - Northern Rhone (*white wine*)

£10



Brin d'amour & Collioure Blanc 'Tremadoc'

Domaine Madeloc, 2011 - Languedoc Roussillon (*white wine*)

£8,50



Chabichou du Poitou & Savennieres Clos St Yves

Domaine des Baumard, 2009 – Loire (*white wine*)

£9,60



Selles – sur - Cher & Vouvray Sec 'La Dilettante'

Domaine Catherine & Pierre Breton, 2014 – Loire (*white wine*)

£7,70



Brie de meaux & Champagne Ultra D

Devaux NV 125ml

£16,50



Chaource & Champagne 'Cuvée des Moines' Blanc de Blanc

Besserat de Bellefon NV 125ml

£17



Reblochon & Trois Cepages Marquis d'Angerville

Domaine du Pelican, 2013 – Jura (*white wine*)

£13



Langres & Champagne Demisec, Henriot NV

£15,50



25 gr per portion



100 ml per glass (except champagne)

ORRERY

“The ultimate French experience”



Maroilles & Fixin

Domaine Méo Camuzet, 2011 – Burgundy (*red wine*)

£15



Epoisses & Chassagne Montrachet

Domaine Bernard Moreau, 2013 – Burgundy (*white wine*)

£17



Morbier & Gewurztraminer Reserve

Cave de Hunawehr, 2014 – Alsace (*white wine*)

£10



Ossau Iraty & Muscadet Sevre et Maine sur Lie

Chateau des Templiers, 2013 – Loire (*white wine*)

£7



Tomme de Savoie & Côtes du Rhône Blanc

Clos du Caillou, 2014 – Rhone (*white wine*)

£8,50



Comte 30-36 months & Chardonnay marquis d’Angerville

Domaine du Pelican, 2013 – Jura (*red wine*)

£13

Please choose at least four different cheeses and their matching glass of wine to create your French cheese and wine tasting

Available for groups between 7 and 25 guests



Chef patron Igor Tymchyshyn
and all the team at Orrery would like to welcome you to our Restaurant