

Cheezelo

Smile with more Cheese in your life

Cheezelo Shop opened in June 2017 (Chez Elo meaning at Elo's place in French)

Welcome to all cheese lovers, I will make sure you have a great experience inspired by my French Normandy roots, travels and passion for cheeses from all over Europe. Don't be shy to talk about cheeses with me!
(Eléonore Founder of Cheezelo)

GRILLED CHEESE SANDWICHES

Customised your Sourdough Grilled Cheese Sandwich,
Served with a side Salad: - £7.95*

Choose 1 cheese: Farmhouse Cheddar, Smoked Cheddar, Blue Cheese, Goat Cheese, Raclette Cheese, Emmental, Vegan "Cheese alternative"

Choose 1 filling: Fig Relish, Chilli Jam, Onion Chutney, Apples, Gherkins, Walnuts, Prosciutto, Cranberries

Make it Double for an extra £1.50 - Add another filling or another cheese

COLD SANDWICHES

Emmental Cheese, Salad & Tomatoes - £5.50
Prosciutto, Salad, Tomatoes - £5.50
Emmental, Prosciutto, Salad & Tomatoes - £6.25
Vegan "cheese alternative", Salad & Tomatoes - £6.25

SNACKS

Mixed Olives - £3.50
Soffle Pitta Chips - £1.50 - See flavours
Large Crisps Bags - see flavours/price
Bread & butter or extra virgin olive oil - £3.50

SALADS & SOUPS

The "Rustic" Salad: Salad, Tomatoes, Emmental & Prosciutto, Walnuts - £7.95*

The "Blue" Salad: Salad, Tomatoes, Apple, Blue Cheese, Walnuts - £7.95*

The "Goat" Salad: Salad, Tomatoes, Goat Cheese, Fig Relish, Walnuts - £7.95*

Gazpacho Cold or Hot Soup Tomato, Peppers & Cucumber Soup with bread and butter - £7.95*

OVEN BAKED CHEESE

Customised your oven baked cheese, served with bread and apple £15.00

Choose 1 cheese: Camembert de Normandie, Pont l'Eveque or Goat Cheese

Choose up to 3 fillings:

Honey, Rosemary, Truffle Olive Oil, Fig Relish, Chilli Jam, Onion Chutney, Garlic, Apples, Dry apricot, Cranberry, Walnuts, Black Trumpet Mushrooms, Prosciutto ham

RACLETTE POTATOES DISH

Raclette Nature - Potatoes, French raclette and gherkins - £7.95*

Vegan Melted "Cheese alternative" Raclette - Potatoes + Vegan cheese alternative and gherkins - £7.95*

Flavoured Raclette: Potatoes, 1 Choice of Swiss Raclette (Chilli, Smoked, Bacon, Herbs, Garlic) and gherkins - £9.00

Raclette Truffle: Potatoes, Swiss Truffle raclette and gherkins - £10.00

Add side salad + £3.00

Add side Cured meat + £6.00

CHEESE & CHARCUTERIE PLATTERS

Cheese platters are served with fruits, chutney and crackers

Single Cheese Platter - £7.95*

(3 cheeses from the counter selected by Cheezelo)

Single Cured meat Charcuterie Platter - £13.00

(mix cured meat with bread, butter and gherkins)

French Cheese Platter (for 2)- £16.00

(Comté, Bleu d'Auvergne, Brie de Meaux)

Vegetarian Cheese Platter (for 2)- £18.00

(3 vegetarian cheeses from the counter)

British Cheese Platter (for 2)- £16.00

(Farmhouse Cheddar, Stilton, Red Leicester)

Medium European Cheese platter (for 2+) - £40.00

(Mix of 6 cheeses: e.g French, Spanish, Italian & Swiss cheeses)

Spanish Cheese Platter (for 2)- £18.00

(Manchego, Mahon, Goat Murcia al Vino)

Special Cheezelo Deli Platter (for 2+) - £40.00

3 Cheeses, 3 Charcuterie mix, olives, bread, crackers and seasonal fruits)

Italian Cheese Platter (for 2) - £18.00

(Parmigiano, Gorgonzola, Tartu Truffle)

www.cheezelo.com



*Eligible for the loyalty card

Ask for any allergens

PRICES INCLUDES 20% VAT - SERVICE CHARGE IS NOT INCLUDED

SOFT DRINKS

Still or Sparking Water - **£1.50**
 Coca Cola, Coke Zero - **£2.50**
 Limonade Felthmans - **£2.50**
 Appletisers - **£2.50**

HOT DRINKS

Tea Pot (ask for tea selection) - **£2.50**
 Espresso - **£2.20**
 Americano - **£2.50**
 Espresso Machiatto - **£2.75**

Drinks have to be consumed with food

Latte - **£2.75**
 Flat White - **£2.75**
 Cappuccino - **£2.75**
 Hot Chocolate - **£2.75**

BEERS & CIDERS

Non alcoholic beer bottle 33cl - **£3.00**
 Estrella Galicia Lager Bottle 33cl abv 4.7% - **£4.00**
 Punk IPA Brewdog Bottle 33cl abv 5.4% - **£4.50**
 Sassy Cider Normandie France Bottle 33cl (pear abv 2.5%, rosé apple abv 3%, brut apples abv 5.2%) - **£4.50**
 Sassy Cider Normandie France Brut abv 5% Bottle 75cl - **£15.00**

SPARKLING WINES

Prosecco Canti Millesimo doc 2019 Italy - **£6.00** glass - **£27.00** bottle 75cl

It has a delicate aromas of citrus fruits and floral notes, lively, persistent bubbles with a wonderfully soft and fruity finish.

Crémant de Bourgogne Brut Blanc de Noirs, Domaine Guegen, Bourgogne France abv 12% **£35.00** - bottle 75cl

A fine and fresh cremant made of pinot noir grapes, fruity first nose, marked by notes of pear, reinette apple, and almonds. A few floral and spicy notes provide additional complexity. A great alternative to champagne for lovers of bubbles.

Champagne Michel Marcoult Brut Champagne France 12% abv - **£52.00** - bottle 75cl

An organic Champagne very fruity, there are notes of fresh fruits, such as peach, pineapple, pear, plum, some more discreet notes of red fruits awakening the nose. The palate offers a nice balance between tension and roundness. An excellent reference.

ROSE WINES

Cote de Provence Quison 2020 France - **£5.50** 125cl - **£6.25** 175cl - **£10.25** 250cl - **£26.00** bottle 75cl

A refreshing rosé full of liveliness, with fine peach and apricots notes, has a medium acidity onto the palate.

WHITE WINES

House wine - Ask for the current selection - **£4.50** 125cl - **£5.50** 175cl - **£9.00** 250cl - **£16.00** 50cl carafe

Chenin Blanc, les Athlets du vin 2019 Loire, France - abv 12.5% **£4.80** 125cl - **£6.30** 175cl - **£8.50** 250cl - **£25.00** bottle 75cl

This aromatic Chenin from Touraine with hints of fruits and white flowers is complex and nervous. This wine can resist from aperitive all the way to the cheeseboard due to its complexity

Muscadet Les bonnets blancs Domaine Bonnet Huteau 2020 Loire, France - abv 12.5% - **£26.50** bottle 75cl

A biodynamic organic wine, refreshing on the citrusy and stone notes with a light bitterness on the finish whilst being chalky in the mouth. Great to enjoy with buttery and nutty hard cheeses

Riesling Gsell 2020 Alsace, France - abv 13.5% - **£29.00** bottle 75cl

A racy organic light bodied wine with a great harmony between finesse and fruitiness, great with many types of cheeses, goat, blue, hard and buttery ones as well as cured meats.

Roussette Altesse Vieilles vignes Perceval 2019 Savoie France - abv 12% - **£31.00** bottle 75cl

A slightly dry and racy white wine with white fruits, pears and violet smells revealing aromas of almonds and dry fruits. A recommended wine to go with melted cheeses and cheeses from its region (Comté, tomme, raclette, etc.)

Chablis Domaine Guegen 2020 Bourgogne France - abv 12.5% - **£39.00** bottle 75cl

A well balanced Chardonnay wine with notes of lemons, white flowers and white fruits. The palate is fruity, well-balanced, silky, racy, aerial and offers a slight acid frame, a slight unctuousity, minerality and a beautiful finesse and length. Best with all types of cheeses.

Sancerre Pierre Brevin 2020, Loire France - abv 13% - **£39.00** bottle 75cl

A light dry wine with a slightly acidity from its sauvignon grapes. a fine nose of citrus and white peach notes. Very clean and refreshing with a rich body finish. An excellent white wine to consume with cheeses, particularly goat cheeses.

RED WINES

House wine - Ask for the current selection - **£4.50** 125cl - **£5.50** 175cl - **£9.00** 250cl - **£16.00** 50cl carafe

Cotes du Rhone, celier d'or 2020 Rhone, France - abv 13% **£4.80** 125cl - **£6.30** 175cl - **£8.50** 250cl - **£25.00** bottle 75cl

A medium bodied rich shiraz, grenache, mourvedre dark red wine with appealing aromas of peppery spice and soft warm summer berries.

Bordeaux Roc Meynard 2016 Bordeaux, France - abv 13.5% - **£26.50** bottle 75cl

A mix of cabernet franc and merlot grapes, this light bodied red is grown on calcareous-clay soils, with a strong dominance of clay. It has intense notes of black fruits and spices. Great with dry, fruity and nutty cheeses.

Cote de Ventoux 2019 La tuiliere pieblanc, Rhone France - abv 14.5% - **£29.00** bottle 75cl

A juicy fruity organic red wine with floral notes and a long finish on the palate. A medium bodied wine to go with charcuterie and any types of cheeses.

Saint Emilion 2019 Marquis de Rothberg Bordeaux France - abv 13.5% - **£33.00** bottle 75cl

A deep garnet colour wine with violet highlights. Has a complex and intense fruity aroma with plum and cinnamon finishes. The taste is a mix between dark cherry and blackcurrants and oaky notes. Ideal to enjoy with cured meats and mature cheeses.

Irancy Pinot Noir Domaine Guegen 2018 Bourgogne France - abv 12.5% - **£39.00** bottle 75cl

A light organic red Pinot Noir. The palate will reveal the freshness of red fruits, raspberries, cherries and blackcurrant followed by a slight tannic intensity an ends on a harmonious final touch. Amazing to have with any types of cheeses.