



MENU

dessert

Crème Brûlée \$15

Chocolate sorbet, whipped coconut, lime \$14

'Pain Perdu' - house made brioche, blueberries, yoghurt ice-cream \$15

cheese

for one \$9.5 | for two \$19 | for three \$28.5

CHARLES ARNAUD COMTE - Poligny, Jura region, Franche-Comté, France
Raw cow's milk | Hard-cooked | Complex & nutty.

L'AFFINE AU CHABLIS - Burgundy, France
Cow's milk | Washed-rind | Creamy & luscious.

HAND-LADLED TRADITIONAL STILTON - Cropwell Bishop, Nottinghamshire, England
Cow's milk | Creamy Blue | Smooth & salty.

JACQUIN PYRAMID DE CHABRIS
Goat's milk | Ash-rind, soft | Sweet & slightly acidic.

SAINT.URBAN

HANDCRAFTED FOR RICHMOND

