

**CHEESES: 1 FOR 6 | 2 FOR 10 | 3 FOR 14 | 5 FOR 18**  
SERVED WITH CRACKERS AND CHUTNEY

**HARD**

GRUYERE DE COMTE

Hard and flexible texture with a strong and slightly sweet finish

CORNISH YARG

Crumbly cow's milk cheese wrapped in nettles

KEENS CHEDDDAR

Unpasteurized cow's milk, savory, nutty and earthy flavours followed by a bright sharp finish

SINGLE GLOUCESTER

Rich and creamy, and although classed as a hard cheese, it has a melt in the mouth texture

**BLUE**

ROQUEFORT PAPILLON

Tangy and salty, made from ewes milk

COLSTON BASSET

Velvety, close texture with blue cheese with good round flavour

NORBURY BLUE

Medium mature, semi hard blue cheese with a good round flavour

**GOATS**

GOLDEN CROSS

Moist, fluffy-textured with an ash coating

**SOFT**

ISLE OF AVALON

Semi soft and springy with pleasant piquancy

SHARPHAM RUSTIC

Rich and creamy with a smooth and fine texture

BRIE DE MEAUX

Hazelnut and fruity aromas

SMOKED APPLEWOOD CHEDDAR

Smoked flavour cheddar rolled with paprika

WIGMORE

Rich and fruity taste

GUBBEEN

Creamy cheese with mushroom and nutty aftertaste

1A BEDFORD ST.  
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TELEPHONE 020-7836-3033

**BEDFORD & STRAND**

BAR - WINE ROOM - BISTRO

EMAIL & WEB:  
HELLO@BEDFORD-STRAND.COM  
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**FOOD FROM THE COUNTER**

Colchester rock oysters (each)	2.50
Bread, olive oil & balsamic	2.25
Mixed Casablanca olives	3.50
Hand cut chips & aioli	3.50
Stuffed chilli peppers with feta	4.00
Marinated artichokes hearts	5.50
Steak tartare, black pepper toasts	9.50
Welsh rarebit	5.00
Smoked sprats, lemon aioli	5.50
Fish fingers, tartare sauce	4.50
Salt beef and ham terrine	6.50
Pork scratching	3.50
Salted almonds or pistachios	2.50
Cafe Gourmand	4.95

**HOME POTTED DELICACIES**

Goose rilette, rustic bread	5.00
Hummus, pitta	3.50
Chicken liver and raisin pate, sourdough	6.50
Devilled potted crab, black pepper toasts	7.50

**FARMHOUSE CHEESE BOARDS**

with crackers and chutney - (see reverse for choices)	
Selection of 2 (1-2 people)	10.00
Selection of 3 (2-3 people)	14.00
Selection of 5 (3-4 people)	18.00

**CHARCUTERIE BOARDS**

served with rustic bread and pickles	
Bayonne ham / Saucisson rosette/ Iberico chorizo	
Goose rilette / Smoked duck breast	
Selection of 3	12.50
Selection of 5	17.50

**MIXED BOARDS**

Selection of 2 cheeses and 3 charcuterie	19.00
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