



FONDUE MENU

SERVED WEDNESDAY EVENING 5PM - 9PM

We work with our friends at the Fine Cheese Co. in London to source a range of great British Cheeses and then give them an 'Apline twist' for our fondue. We've recommended a wine to match from our extensive selection to pair with the dish perfectly.

All our fondues are perfect for two to share.

Jack & Alice fondue **25**

Cheddar, gruyère and white wine, served with a dipping board of rustic bread, baby potatoes, broccoli and cauliflower florets

Wine match

Sauvignon Blanc, Silver Leaf Clos Malverne 175ml 8.5 bottle 33

Chilli fondue **27**

Cheddar, gruyère, smoked applewood and white wine, topped with chilli (beef or vegetarian), served with a dipping board of baby potatoes, tortilla chips, Padron peppers and baby tomatoes

Wine match

Pinot Noir JK, Scotto Cellars 175ml 8.75 bottle 34

Garlic mushroom and mozzarella fondue **27**

Cheddar, gruyère, mozzarella, garlic and white wine, topped with roasted Portobello mushroom slices, served with a dipping board of rustic bread, baby potatoes, broccoli and cauliflower florets

Wine match

Reine Juliette Chardonnay 175ml 8.25 bottle 32

FONDUE ADD - ONS

Extra rustic bread 3 | Baby potatoes 5 | Cauliflower and broccoli 5

Chocolate fondue **15**

Creamy milk chocolate dipping pot. Served with berries, marshmallows and mini donuts

Please ask to see our gluten free menu. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Allergen information for food and drink is available upon request.

v vegetarian ve vegan.