

The Board Room

CHOOSE FROM

01. CHEESE

Five seasonal cheeses, house piccalilli, quince jam, I.J Mellis oatcakes

02. CHARCUTERIE

Four locally cured meats, house piccalilli, quince jam, Company bakery sourdough

03. CHEESE & CHARCUTERIE

Four seasonal cheeses, **four** locally cured meats, house piccalilli, quince jam, Company bakery sourdough, I.J Mellis oatcakes

04. FISH

Selection of smoked fish from Welch's of Newhaven, shallots, capers, crème fraiche, soda bread

CHARCUTERIE

We have the pleasure to showcase the finest purveyors in the Charcuterie game. Dedicating their entire lives to the fine art of curing and preserving, each producer has their very own method of preserving, so different in many ways - yet the pleasure of tasting is so very satisfying.

FISH

We're very lucky to be able to work with Welch Fishmongers in Edinburgh. Based in the Old Fishmarket of Newhaven, the Welch family produce the finest Smoked and cured fish bar none. It's in their DNA. As a chef, you're always learning about the best way to cure fish throughout the year and the challenges the season brings. Welch know how.

CHEESE

As the chef Patron of Ondine, I'm very lucky to have I.J. Mellis the Cheesemonger as a lifelong friend. When we first started out in our own adventures 30 years ago Ian & Karen (and now Rory, their son) really put their stamp on selecting and aging the best Artisan Cheese around.

I J MELLIS CHEESEROOM

I J Mellis have been trading for over 30 years bringing
Producers & consumers for mutual benefit.

ISLE OF MULL CHEDDAR

Aged for eighteen months and made with unpasteurised cow's milk by the Reade Family on the Isle of Mull. This cheese is rich, creamy and crumbly with flavours of mustard and a slightly boozy tang. **Style of Cheese:** Hard **Milk Variety:** Cow **Rennet:** Traditional **Type:** Unpasteurised

ST ANDREWS CHEDDAR

Aged for 12 months and made with unpasteurised cow's milk by Jane Stewart of St. Andrews Farmhouse Cheese, Anstruther, Fife. This cheddar is creamy, tangy and savoury with notes of fresh grass and tropical fruit **Style of Cheese:** Hard **Milk Variety:** Cow **Rennet:** Traditional

AULD REEKIE CHEDDAR

Aged for eight months and made with unpasteurised cow's milk by Alex Reid in the eastern Cairngorm mountains in Scotland. This cheese is smoked over whisky barrel shavings, giving it an oaky, smoky flavour with a hint of whisky and a tangy finish. **Style of Cheese:** Hard Smoked **Milk Variety:** Cow **Rennet:** Traditional **Type:** Unpasteurised

KIRKCALDY BUFFALO MOZZARELLA

Our Buffalo Mozzarella is lovingly made with milk from our own herd of water buffalo. A sumptuous creamy mozzarella, full of flavour with a wonderful soft texture.

CLAVA BRIE

Aged for six weeks and made with pasteurised cow's milk by Jill and Callum Clarke in Ardersier, Scotland. This cheese has flavours of cabbage and cauliflower, and gets punchier with age. **Style of Cheese:** Soft **Milk Variety:** Cow **Rennet:** Vegetarian

WEE COMRIE

Aged for three weeks and made with pasteurised cow's milk by Pierre Leger at Strathearn Cheese in Comrie, Perthshire. This cheese is fresh and bright with a slightly sweet and buttery flavour. **Style of Cheese:** Soft **Milk Variety:** Cow **Rennet:** Vegetarian **Type:** Pasteurised

ELRICK LOG

Logged for two weeks and made with unpasteurised goat's milk by Selina Cairns in Lanarkshire, Scotland. This cheese is punchy, tart, and earthy with an ice-cream-like texture. **Style of Cheese:** Soft **Milk Variety:** Goat **Rennet:** Vegetarian

BLACKMOUNT

Aged for two to three weeks and made with unpasteurised goat's milk by Selina Cairns in Lanarkshire, Scotland. This cheese is soft and creamy with a pleasant tart flavour that builds, and foundations of fresh milk. **Type:** Unpasteurised **Milk Variety:** Goat **Rennet:** Vegetarian **Style of Cheese:** Soft

LANARK BLUE

Aged for three to four months and made with unpasteurised ewe's milk by Selina Cairns at Errington Cheese in Lanarkshire, Scotland. In winter, this flaky cheese is punchy and boozy, and in spring, flavours are milder and saline. **Style of Cheese:** Blue **Milk Variety:** Sheep **Rennet:** Vegetarian **Type:** Unpasteurised

HEBRIDEAN BLUE

Aged for six months and made with unpasteurised cow's milk by the Reade Family on the Isle of Mull. This cheese is slightly boozy and saline with a hint of piquant spice from the thorough blueing. **Style of Cheese:** Blue **Milk Variety:** Cow **Rennet:** Traditional **Type:** Unpasteurised

CHARCUTERIE

EAST COAST CURED

Husband and wife team, Steven & Susie Anderson running an award-winning charcuterie company in Leith.

BOURBON SALAMI

Interpretation of a Spanish classic, this Chorizo is bursting with flavour. Seasoned with our special blend of spices, a few herbs and a wee drop of red wine and bourbon.

LARNA

Larna Salam, which translates as winter salami, is inspired by Romania, this pork salami is seasoned with garlic, black pepper, allspice, juniper and white wine, smoked over beech wood.

AIR DRIED HAM

Soft and luxurious, our air-dried ham is hung for a minimum of 3 months to develop the exceptional flavour of this locally reared pork.

WHISKEY OAK SMOKED CHORIZO

Soft, rich and full of flavour, smoked chorizo combines fiery chipotle peppers, smooth red wine and a blend of spices, with smoke from Scotch whisky oak.

MACELLERIA FALORNI

For over 200 years, we Falorni have been producing high-quality meat and cured meats in the heart of Chianti, passing down the secrets of ancient recipes and the artisan knowledge of processing from father to son.

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SALAMA LA SBRICOLONA

The unmistakable scents of the Tuscan countryside and the aroma of wild fennel seeds, together with a velvety flavour without the characteristic sour note, make this salami unique. Try it with fresh figs, as tradition commands.

PROSCIUTTO

Made with traditional methods of curing and sliced by hand for a tender and succulent cut. Full of salty flavour, with an elegant velvet-like texture. Pair with your favourite Italian cheese for the quintessential Chianti snack. Made by the renowned team at Macelleria Falorni.

PICCANTE SALAME

Chili infused, thinly sliced salame. Naturally aged for 7-8 weeks for a slight "kick" and made by the renowned team at Macelleria Falorni in Chianti, Italy.

PEELHAM FARM

Family run business based in Berwickshire Coast in the southern Scottish Borders, The Walton family produce the finest cured organic cured meats.

COPPA

Air-dried Coppa is the most richly flavour from the shoulder of pork which is than salted, air-dried and cured to make our Coppa. It's the lacing of fine fat through the shoulder muscle that gives Coppa its rich flavour.

BRESOLA

Our organic cured beef bresaola is air-dried naturally here at Peelham farm. We make our bresaola from our Pasture-for-Life certified Aberdeen Angus beef.

LONZA

We cure our Lonza from the loin of pork, from free-ranging, pastured, outdoor, high welfare pigs. We air-dry it in coarse sea-salt and herbs (Rosemary and Garlic), for several months.

FISH

WELCH FISHMONGERS SMOKEHOUSE COLLECTION

Established in Edinburgh in 1959, Welch Fishmongers are proud of our trusted relationships built up over many years with top quality suppliers in Scottish fishing ports such as Scrabster and Peterhead.

HOT SMOKED SALMON

Cooked at 85C for 2 Hours, Slice Large Flake

SMOKED WILD HALIBUT

21C for 24 Hours, Slice Cut Slice

COLD SMOKED SALMON

Cooked at 21C for 24 Hours, Slice D/Cut Slice

WHIPPED SMOKED MACKEREL

Soda Bread