

# THE CHARLBURY DELI AND CAFE



## Wine pairings: Charcuterie and smoked fish

### Upton Smokery fish and game

Smoked salmon

Mayfly Sauvignon Blanc

Smoked mackerel and smoked eel

Sancerre Blanc Cherrier

Smoked pigeon breast, duck breast,

La Sarriette Cotes du Rhone

Boned quail

Chateau de Fleurie

### Salt Pig Chipping Norton Cured Pork

Hook Norton Brewery Nduja

Lopez de Haro Rioja Tempranillo

Pearson's Cider and Fennel Salami

Cotswold Cider

Smoked Air Dried Ham

Quara Malbec Organic

Cotswold Chorizo

Old Bush Vine Cinsaut

### Curiosities Company Charlbury cured meat

Rudolph Rashers: cured Cotswold venison

Gun Dog Estate Red Shiraz

Charlbury cured bacon

Organic Zweigelt

