

ITALIAN CHEESE

1. Ubrriaco - *A Cow's milk cheese from the Treviso region of Italy. This is semi-hard raw cow's milk cheese that is aged for six months and then immersed in Cabernet/Merlot grape must for weeks to develop its flavour and aroma and colour fruity taste with a spicy finish.*

2. Pecorino Toscano - *A firm-textured full cream, pasteurised ewe's milk cheese produced in Tuscany. Since 1996 it has enjoyed protected designation of origin.*

3. Taleggio - *A semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust & a strong aroma, but its flavour is comparatively mild with an unusual fruity tang.*

4. Dolcelatte - *Is a delicious soft and creamy blue cheese that offers a milder alternative to powerful blue cheeses thanks to its sweet and delicate flavour is originates from the region of Lombardy in Northern Italy.*

FRENCH CHEESE

5. Kaltbach - *A firm pressed, deliciously smooth, French/Swiss cheese made using the finest cream & cow's milk. Kaltbach is matured in caves.*

6. Fourme d'Ambert - *Is the most popular French blue cheese due it's wonderful creamy texture & perfect balance of blue flavours in the cheese, a lovely refined smooth, soft texture. Often referred to as the 'connoisseurs blue cheese.*

BRITISH CHEESE

7. Pave Cobble – *A lactic style Ewes milk. This cheese is charcoaled. It has a creamy slightly citrus flavour and should show some surface ripening unless it is allowed to dry as it ages. Made with unpasteurised milk and vegetarian rennet.*

8. Wookey Hole Cave Cheddar - *A PDO rich, nutty, flavoursome typical cheddar, handmade from rich local milk in Dorset & then transported to the Cheddar Gorge Caves, where it gently allowed to mature in damp, humid conditions.*

9. Stoney Cross - *Creamy, buttery in texture with a sweet flavour & earthy finish. A mould-ripened award-winning cheese from Lyburn cheesemakers.*

10. Driftwood - *This Cheese is an ash log with a geotrichum rind. Made with unpasteurised milk and vegetarian rennet. Driftwood is a fresh, lactic, log-shaped goat cheese with a distinctive lemon flavour and silky smooth, thick texture. Origin: Somerset..*

11. Isle of White Blue Cheese - *The Isle of White Blue Cheese that won Best English at the 2007 World Cheese Awards is a naturally rinded soft blue cheese that is made with pasteurised Guernsey cows' milk from the herd that graze around the Queen Bower Dairy.*

12. Somerset Solstice - *It is made from Guernsey milk. The milk gives the cheese a golden hue and creamy flavour. It has a washed rind but without the normally associated pungency of this style. Washed in Somerset Cider Brandy it has a very easy and creamy nature. Made with pasteurised milk and vegetarian rennet.*

4 Slices £16

Each additional slice £4

All cheeses come with Grapes, Fig Chutney, Pickle, Caramelized Walnuts, Celery, Butter & Selection of Crackers

PORT (50ml)

Cockburns Ruby 7.95
Grand Burge Tawny 9.95

Cockburns LBV 8.55
Warres Vintage 12.95