

ITALIAN CHEESE

1. DOLCETTO GORGONZOLA E MASCARPONE

This exceptionally indulgent cheese is layers of strong gorgonzola and mascarpone. The mild mascarpone complement and temper perfectly the blue veined cheese.

2. PROVOLONE PICCANTE

Provolone piccante is a semi hard cheese aged for a minimum of four months and with a very sharp and piquant taste.

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. ASIAGO

From the Veneto region Asiago is a semi firm cheese made from cow's milk. It has a smooth texture with a slightly flowery, sweet taste. This cheese has a Protected Designation of Origin mark.

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 its 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. 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.

8. LYBURN GOLD

This cheese is ripened for about 8-12 weeks, has a creamy smooth texture with very small holes. Is washed curd and generally described as semi hard.

9. ISLE OF WIGHT 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.

4 Slices £16

Each additional slice £4

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

PORT

Cockburns Ruby 50ml £7.95
Grand Burge Tawny 50ml £9.95

Cockburns LBV 50ml £8.55
Warres Vintage 50ml £12.95