

Cheese Board

Baron Bigod – Suffolk

A creamy white cheese made using unpasteurised milk from Montbeliarde Cows each morning. It is the only unpasteurised Brie-Style cheese made in the UK

Godminster Vintage Organic Cheddar – Somerset (V)

This cheese is matured for up to 12 months a full rounded flavour with a creamy texture, a 70 year old recipe is used.

St Thom – Worcestershire

An unpasteurised goats cheese, shaped into brick moulds, semi soft, light, goaty and citrus flavours.

Beenleigh Blue – Totnes, Devon (V)

Made by the Ticklemore Cheese Company. A ewes milk cheese, it has the richness and sweetness of sheeps milk.

Colston Basset-Nottingham

Hand-made by Billy Kevan and his team in Nottinghamshire, Colston Bassett is one of the last remaining hand-ladled Stiltons.

Crumbly Lancashire – Lancashire (V)

Made by Faye Kitching in the small picturesque village of Chipping, near Preston. A fresh sharp flavour and a characteristic crumbly texture.

Harbourne Blue – Totnes, Devon

A blue goats milk cheese, made by Ticklemore Cheese Company, has a pale paste and delicate, light blue veining, crumbling texture. Goats milk blue cheeses are very rare and Harbourne Blue is quite special.

Doddington – Northumberland

Made by Margaret Anne Maxwell at Doddington Dairy, An unpasteurised cows milk hard cheese, using milk from their own herd. Sweet caramel and nutty flavour, matured for 12 – 14 months.

Newport - Shropshire

Named after the Shropshire market town, this cheese is matured

3 Cheese Selection - £8.00

5 Cheese Selection - £10.00

8 Cheese Selection - £14.00

All Cheese Boards served with Artisan Biscuits, Home-made Chutney and Frozen Grapes