

CHEESE MENU



Selection of Great British Cheeses (*£3.50) £10.75

A selection of accompaniments, an individual taster of white port.
Please note that all of the following cheeses will be served. However, any combination of these may be ordered.

Fellstone

Cows, unpasteurised

Tom and Clare Noblet started to make cheese in 2015 on their dairy farm on the edge of the Lake District. Based on a traditional old 'dales' recipe of the north of England. Fellstone is aged for three months by which time it has the fresh lemony-lactic flavours of a good Wensleydale, with a supple, firmer texture. Made by Tom and Clare Noblet at Whin Yeats Farm, Hutton Roof, near Carnforth, Cumbria.

Tasty Lancashire Sandhams

Cows, pasteurised, vegetarian

Made on the farm by Chris Sandham and family using milk from their own herd. Using curd from three consecutive days, it is slightly salty, soft and buttery with an acidic tang.

Yorkshire Pecorino

Sheep's, pasteurised

This Yorkshire Pecorino Fresco ('young Pecorino') is only 30 days old, and like all classic Italian young cheeses it is smooth, yogurty and sweet. You could easily over-indulge... Made by Mario Olianias in Adel, near Leeds, West Yorkshire.

Amalthea

Goats, unpasteurised

Developed in partnership with The Courtyard Dairy, this new cheese is made to a typical French recipe, but with more delicate goat and yeasty flavours to counter the freshness. Amalthea takes it's name from Greek mythology, Amalthea was the goat goddess that nourished the Greek god Zeus with her milk. Made by Haydn Roberts in Upper Broadheath, Worcester.

Darling Blue

Cows, pasteurised

Darling Blue is a newly-created British blue cheese made on Doddington farm, bordering Scotland, using milk fresh from their herd of cows. It is firm textured and has delicate blue veining, which breaks down the texture and flavour of the cheese to make Darling Blue smooth and creamy with a rich complex flavour. Made by Maggie Maxwell in Wooler, Northumberland.

fortified wine.....

50ml Glass Bottle

Dows Fine White

£3.30

Pocas Ruby

£3.50

Graham's LBV

£4.15

Grahams Crusted 2003

£45.00

after dinner cocktails...

all £7.50

Brandy Alexander

Cognac, Crème de Cacao and fresh cream

Espresso Martini

Espresso, Vodka, Kahlúa

Black Cherry Old Fashioned

Red Stag Jim Beam, Angostura bitters, brown sugar

Guests on a dinner inclusive rate may choose any starter, main and dessert. All other dishes, and items with a supplement price (e.g. *£3.00) will be charged accordingly. All prices are inclusive of VAT at the current rate. Before ordering please speak to our staff if you have a food intolerance or allergy.