



## CHEESE MENU

### Selection of great British cheeses (\*£4.25) £11.75

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.

#### Hebden Goat

##### Goats milk, unpasteurised

Hebden Goats cheese is made on the farm by Gillian and her ten (yes just ten!) goats. The cheese is slowly set before being moulded and aged for three weeks. The wrinkly rind breaks down to a smooth paste with rich goaty and grassy flavours.

Made by Gillian Clough, TenAcres Farm, Hebden Bridge, Yorkshire

#### Sandhams Tasty Lancashire

##### Cows, pasteurised, vegetarian

Sandhams Tasty Lancashire has been produced by the Sandham family for three generations.

Using curd from three consecutive days this cheese is then aged for six months giving it a strong, tangy flavour with an open texture.

Made by Chris Sandham, Rostock Dairy, Barton, Lancashire

#### Yorkshire Pecorino

##### Sheeps milk, pasteurised

This Yorkshire Pecorino fresco ('young pecorino') is only 30 days old, and like all classic Italian young cheese is smooth, yogurt and sweet. You could easily over indulge.....

Made by Mario Olianias in Adel, near Leeds, West Yorkshire

#### Dale End Cheddar

##### Cows milk, unpasteurised, vegetarian

Traditional cloth bound Cheddar made in Yorkshire by Camphill Village Trust who support people with learning and other disabilities. Alastair Pearson (of Botton Creamery) selects specific batches from the Courtyard Dairy that are then further aged up to 18 months.

Made by Alastair Pearson at Camphill Village Trust: Botton Village Community (near Whitby), North Yorkshire

#### Devon Blue

##### Cows milk, pasteurised, vegetarian

Devon Blue was one of the first modern British blue cheeses, created by Robin Congdon in the 1970s. Unpressed, French-style, it is sold by the Courtyard Dairy at four months old, when it is flinty, minerally and light with a subtle blue taste.

Made by Ben Harris, Ticklemore Cheeses, Totnes, Devon

### fortified wine.....

50ml Glass      Bottle

Dows Fine White

£3.40

Pocas Ruby

£3.60

Graham's LBV

£4.25

Grahams Crusted 2003

£50.00

### after dinner cocktails...

all £8.50

#### Brandy Alexander

Cognac, Crème de Cacao and fresh cream

#### Espresso Martini

Espresso, Carriel vanilla vodka, Mr Black's cold pressed coffee liqueur

#### 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. Before ordering please speak to our staff if you have a food intolerance or allergy. All prices are inclusive of VAT at the current rate.