



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.

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.

Made by Chris Sandham, Rostock Dairy, Barton, Lancashire

Ragstone

Goat's milk, pasteurised

One of Britain's most outstanding goats' milk cheeses. Aged for 3 weeks, this goats cheese is based on the classic French goats log of the Loire Valley with a paper thin brie white rind that breaks it down to give it a soft creamy texture.

Made by Charlie Westhead in Dorstone, Hertfordshire, England

Baron Bigod Brie

Cow's milk, unpasteurised

Baron Bigod is Britain's first unpasteurised brie to be made on the farm in traditional large (3kg) wheels, and ladled by hand. A brie that truly will make the French jealous.....

Made by Jonathan and Dulcie Crickmore in Bungay, Suffolk, England

Berwick Edge

Cow's milk, unpasteurised

Berwick is a newly-created British aged Gouda-style cheese made on Doddington farm, bordering Scotland, using milk fresh from their herd of cows. Based on aged-Gouda recipes, and aged for 14-months, it has a crystalline texture and caramely-nutty sharp flavours.

Made by Maggie Maxwell in Wooler, Northumberland, England.

Lanark Blue

Sheep's milk, unpasteurised, vegetarian

An iconic farmhouse British cheese, this is Scotland's answer to Roquefort; the rich sheep's milk complemented by a strong, powerful blue veining. Lanark Blue was created in the 1980s and has become a modern classic.

Made by Selina Errington in Carnwath, Nr Edinburgh, Lanark, Scotland

Fortified wine...

50ml Glass Bottle

Dow's Fine White

£3.30

Poças Ruby

£3.50

Graham's LBV

£4.15

Graham's Crusted 2003

£45.00

After dinner cocktails...

all £8.00

Brandy Alexander

Cognac, Crème de Cacao and fresh cream

Espresso Martini

Espresso, 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.