



CHEESE MENU

Selection of Great British cheeses (*£3.50) £11.00

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.

Dorstone

Goats, pasteurised

One of Britain's most outstanding goats milk cheeses. At the Courtyard dairy, Dorstone is sold at only three weeks old, at that stage Dorstone still has a mousse-like texture, a lemony fresh flavour and just a hint of goat.

Made by Charlie Westhead in Dorstone, Hertfordshire, England

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.

Cais Na Tire

Sheep, pasteurised

Marion Roeleveld makes this unique cheese with sheep's milk from Barry & Lorraine Cahalan's small farm in County Tipperary. Cais Na Tire is aged onsite until it is six months old, it develops a rich and toasty caramel notes as the sweetness of the sheep's milk starts to display.

Rollright

Cows, pasteurised

A mellow buttery-rich, 'washed rind' cheese that expresses the rich and diverse clover pasture of King stone farm deep in the Cotswolds, based on the classic French cheese 'Reblochon'.

Made by David Jowett at King Stone Farm, Chipping Norton, Cotswolds, England.

Winner of 'Supreme Champion' (Artisan cheese awards 2016) and 'Best Soft Cheese' (Great British cheese awards 2016)

Young Buck

Cows, unpasteurised

An outstanding, raw milk, blue cheese from Northern Ireland. An interesting take on a stilton recipe, Young Buck cheese is traditionally made and hand ladled to produce a rich, lingering flavour.

Made by Michael Thomson of Mike's Fancy Cheese Co at Newtownards, County Down, Northern Ireland

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 £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.