

THE CHEESEBOARD



3 Cheeses ~ £7.50 / 5 Cheeses ~ £12.00

SWALEDALE EWES - (SHEEPSMILK, PASTERISED, VEGETARIAN)

Made by The Reed Family at The Swaledale Cheese Company in The Dales. Fresh clean tasting with a light open texture

YORKSHIRE BLUE - (COWSMILK, PASTURISED, VEGETARIAN)

Produced by The Bells Family at Shepherds Purse Cheeses in Thirsk. This excellent, popular and creamy blue cheese is dense and buttery with a mellow flavour yet a salty bite

LEMON CRUMBLE - (COWSMILK, PASTURISED, VEGETARIAN)

David William - Crewe Hall; a nice moist crumbly Wensleydale style cheese made with Real Lemon. Light and refreshing

"GUINNESS" - IRISH PORTER - (COWSMILK, PASTURISED, VEGETARIAN)

Irish Cheddar with Guinness. Creamy and mellow with a lingering flavour. An exciting cheese for any cheeseboard

BRIE DE MEAUX - (COWSMILK, UNPASTEURISED)

The King of Brie - The flavour reflects the Brie's heritage, earthy, grassy, a hint of mushroom blending with a rich smokiness which attacks the taste buds

APPLEWOOD SMOKED CHEDDAR

A Classic English Cheddar gently smoked over Applewood