

# 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

**RED WINDSOR (COWSMILK, PASTURISED, VEGETARIAN)**

Cheddar with Port and Brandy. A mellow flavour at first which lingers in the mouth towards the end.

**"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