

THE CHEESEBOARD



A great cheese is a thing of true beauty.

Here, in association with local artisan cheese purveyors, The Harrogate Cheeseboard, we bring you our latest selection of some of the finest artisan cheeses. All handmade, utilising complex and traditional cheesemaking skills, these cheeses are in our opinion outstanding.



3 CHEESES ~ £12 / 5 CHEESES ~ £18

Served with artisan sourdough crackers, quince jelly, grapes

EWE BEAUTY ~ (sheepsmilk, pasteurised, vegetarian)

One of Cryer & Stott's latest additions to their portfolio of award-winning cheeses. Washed in brine, this is a semi soft Ewe's milk cheese likened to Pecorino. Matured for 5 months giving a nutty flavour with caramel undertones. At the 2019 Great Yorkshire Show, Ewe Beauty was crowned 'Supreme Champion of Cheese'. And we love it!

BARON BIGOD ~ (cowsmilk, unpasteurised)

Britain's answer to Brie de Meaux! Made by Jonathon and Dulcie Crickmore of Fen Farm Dairy in Suffolk. Smooth, delicate, silky texture and complex lasting flavour.

LEEDS BLUE ~ (blue, sheepsmilk, pasteurised)

Made by Mario Olianas in Otley, West Yorkshire. Mario uses sheep's milk from Harrogate to create this smooth, rich and creamy pecorino like blue cheese. He started making cheese in a converted room of his house, following an adapted gorgonzola recipe.

VINTAGE SMOKED CHEDDAR ~ (cowsmilk, unpasteurised)

Made by the Cheddar Gorge Cheese Company, the only Cheddar made in Cheddar! Rich, smooth and strong, smoked over oak chippings to give a full smoky flavour.

RIBBLESDALE GOAT'S GOUDA ~ (goatsmilk, pasteurised, vegetarian)

Ribblesdale goat's gouda is a semi – soft goat's cheese made by Iona Hill at Ribblesdale cheese in Hawes, North Yorkshire. A small, natural rinded cheese, aged 2-4 months

Port

GRAHAMS FINE RUBY PORT ~ 50ml: £4.95

Delicate nutty aromas & a hint of dried fruits. Very well balanced with a youthful fruity, luscious character, which integrates well with a long spirity finish.

GRAHAMS LBV PORT 2017 ~ 50ml: £6.25

Graham's LBV has a deep opaque ruby colour. On the nose it is brimming with layers of dark fruits combined with floral hints of fresh mint. On the palate it is full-bodied with flavours of cassis and demonstrates Graham's unique complexity, balance of power and finesse, and long and firm finish.

GRAHAMS MALVEDOS VINTAGE PORT 2006 / 2010 ~ 50ml: £8.95

Sweet seductive aromas of ripe plums and mulberry. This fortified red wine has a smooth and rich palate with fresh blackberries & damsons.