



# Cheese Menu

## **Cotswold Blue Brie**

Made by Simon Weaver, with blue veins running through a delightfully creamy pure white moulded soft cheese. This adds great richness without being overpowering.

## **Sharpham Rustic**

A semi-hard cheese made in Totnes, Devon and matured for 6-8 weeks. It is a youthful cheese with a moist creamy texture.

## **Rosary Ash Goats Cheese**

Creamy, moist, soft cheese with a light and fluffy texture. Produced at The Rosary in Landford, it has a slight lemony taste which contrasts with its smokey ash coating.

## **Katy's White Lavender**

From Shepherd's Purse in North Yorkshire. The ewe's milk cheese is rolled in dried lavender flowers and matured over a number of weeks, resulting in a crumbly, creamy flavour with a delicate hint of lavender.

## **Cornish Yarg**

A delicious semi-hard cheese with a unique appearance owing to the wild nettle leaves that are carefully brushed on to the cheese as it matures. Fresh, tangy flavour with a slightly mushroomy taste from the nettle leaves.

## **Oxford Isis**

Developed with the express intention of competing with French washed rind cheeses such as Epoisses. Isis is sprayed with Oxfordshire honey mead over time, which results in a creamy consistency, a pronounced flavour and flowery aroma.

## **Lincolnshire Poacher**

Matured for around 20 months, this cheese has a distinctive fruity, nutty taste with a clean, sweet finish.

**Choose one cheese for £4.00 or five pieces for £12.00**

**Served with homemade crackers and bread, homemade chutney, grapes and celery**

## Port 50ml glass

Quinta Do Crasto Finest Reserva Ruby £2.75

Messias Late Bottled Vintage £3.95

Warre's Otima 10 year old Tawny £4.50 ~served chilled~

Sandeman's 20 year old Tawny £5.50