



College White

Oxford, England – Soft bloomy rinded cow's milk cheese with very similar texture and flavour to Brie de Meaux. When fully ripe it becomes soft all the way through.

Burt's Blue Cheese

Gold Award Winner at the International Cheese Show Nantwich

Burt's Blue Cheese is made using pasteurised cow's milk from local dairies, it has a semi-soft texture which is punctuated with blue veins, giving it a wonderful depth of flavour and character. Each cheese is handmade, this means they aren't identical and each batch will vary slightly from the next.

Celtic Promise

This Welsh cheese has been introduced only recently by John and Patrice Savage-Ontswedder. This smooth, brine-washed rind ranges from orange to terracotta and has a dusting of moulds. The flavour is smooth, supple and spicy.

Larkton Hall Federia

*Semi-Hard Alpine style cow's milk cheese made in Malpas, Cheshire.
Has a slightly open texture with a natural brushed rind.*

Wigmore

A delicate sheep's milk cheese made by Anne Wigmore in the Berkshire village of Spencer's Wood from unpasteurised milk. The cheese is matured for around 8 weeks and develops a distinctive crumpled crust, subtle texture and fresh fruit aroma.

Kidderton Ash Goats

Soft curds from the goats on their farm in Longridge are ladled into individual moulds then drained. These are then dusted with food ash and leaves and left to ripen. Delicate yet distinctive creamy flavour.

Crozier Blue

Crozier Blue is made by the team at Cashel Blue, Co Tipperary, using sheep's milk produced by Henry Clifton Brown's 300 strong Friesland flock. Crozier tastes creamy and salty with toasty, roasted nut aromas.

Lancashire Bomb

*Handmade Lancashire matured for 24 months, giving a strong yet creamy flavour.
Made with pasteurized milk from Holsten Friesian cows in Goosenargh, near Preston.*

Served with Harrogate Fruit Cake, Home-made Biscuits and Chutneys

4 Cheeses - £10.50

8 Cheeses - £15.00

Filter Coffee - £2.95

Espresso - £3.00

Cappuccino - £3.00

Tea Selection - £2.95