

SELECTION OF BRITISH CHEESES

All served with chutney, grapes and biscuits.

Serving portion 30g

WESTCOMBE CHEDDAR

Westcombe Cheddar has a deep flavour with a mellow lactic tang and long notes evoking hazelnut, caramel and citrus. The texture is structured and firm, with a smooth, gradual breakdown that helps the flavours unfold and linger.

Made with unpasteurised milk & animal rennet.

CRANBORNE BLUE

Cranborne Blue is the first blue cheese made by the energetic Book & Bucket Cheese Company, based just outside Wimborne in Dorset. This blue has an oaty sweetness in the taste with a salty, but very gentle, edge from the blue veining. The rind gives an earthy counter note without overpowering the subtlety of the more delicate flavour.

Made with pasteurised milk & vegetarian rennet.

WATERLOO

The cheese is made using a washed curd method which dilutes the acidity to achieve a gentle, mellow flavour. Its distinctive yellow colour is due to the natural carotene in the unpasteurised Guernsey milk which comes from a single herd of pedigree Guernsey cows.

Made with unpasteurised milk & vegetarian rennet.

DRIFTWOOD GOAT

Driftwood is a beautifully creamy and soft textured cheese. Dusted in ash, with a geotrichum rind you may notice subtle peppery and earthy undertones, while also boasting citrus notes.

Made with unpasteurised milk & vegetarian rennet.

Wine suggestion

75ml Bottle

411 Fonseca 10 Years Old Tawny, Douro, Portugal 50cl £8 £49

414 Ortega, Late Harvest, Linden Estate, Boxford, Berkshire, England 37.5cl £7 £35



Please be aware that we use a selection of pasteurized and unpasteurized cheese

Please let us know if you have any dietary requirements or intolerance.

A discretionary service charge of 10% will be added to your final bill.