

## SELECTION OF BRITISH CHEESES

*All served with chutney, grapes and biscuits.*

*Serving portion 30g*

### TWANGER CHEDDAR

*The cheese is produced with creamy whole cow's milk, this Twanger Cheddar packs a punch after being lovingly matured for two years. A salty, nutty 'twang' and well rounded flavour, it pairs beautifully with a whole host of craft ciders and is best enjoyed with spiced chutney and crackers.*

*Made with pasteurised milk & vegetarian rennet.*

### BATH BLUE

*They are made in very small batches using a vat which is around half the size of even the smallest Stilton maker and then in individual buckets. By making to such a small scale, the cheese-maker has greater control over the alchemy of cheese-making and can maintain the highest quality..*

*Made with unpasteurised milk & animal rennet.*

### BRUTON BRIE

*Crafted with care, this cheese captures the essence of excellence. With a velvety texture and elegant flavor, White Lake Bruton Brie presents a journey that starts with mild creaminess and develops into a nuanced and sophisticated profile..*

*Made with pasteurised milk & vegetarian rennet.*

### MICHAEL'S MOUNT

*Michael's Mount is a lactic goat's milk cheese with an ivory coloured rind. A peppery, lightly spicy flavour gives this cheese a bit of a punch. Although matured for just 10-14 days, it is bold and robust. A great addition to a cheese board, some sweet chutney on a cracker compliments its strong and distinct flavours.*

*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.*