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.

DORSET BLUE VINNY

Dorset Blue Vinny takes over 24 hours to make. Using fresh milk from Friesian dairy cows. The cheeses need to be turned by hand every day for the first few weeks. The cheeses are spiked with long narrow pins to allow air into the cheese which helps the mould grow and flavour to develop. It can take up to 20 weeks for the cheese to mature into the Dorset Blue Vinny

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
410 Croft LBV Port, Douro, Portugal, 2013 75cl	£7	£39
414 Ortega, Late Harvest, Linden Estate, Boxford, Berkshire, England 37.5cl	£7	£35

A discretionary service charge of 10% will be added to your final bill.
Please let us know if you have any dietary requirements or intolerance.