

# Cheese Menu

3 CHEESE BOARD £12 | 5 CHEESE BOARD £18

Our unique menu offers a selection of English and continental cheeses, allowing you to select your own preferences from the choices below. Cheese choices to be accompanied with salt & pepper crostini, seasonal chutney, grapes, celery, butter on request.

## BARON BIGOD (BLOOMY)

This finest traditional Brie-de-Meaux style cheese, is produced in Suffolk and is one of only a handful of its type in the world to be made by the farmer at the farm. It offers a smooth, silky golden, citrusy centre, encased in a nutty, mushroomy rind.

**Drink pairing** – Limoncello, dessert wine, port

## CORNISH YARG (HARD)

The original Caerphilly recipe now exclusive to Cornish dairy Lynher, is renowned for being wrapped in edible stinging nettles once the mould and rind has been removed, ready for maturation. It's described as having a fresh mushroom taste with an irresistible crumble in the core.

**Drink pairing** – St Emilion Grand Cru, port

## PERL LAS (BLUE)

meaning 'blue pearl' in Welsh, this delicious, golden, veiny cheese has become one of the most famous and highly regarded cheeses in Wales, with its delicately salty and creamy flavour with a lingering blue aftertaste.

**Drink pairing** - Cotes du Provence, port

## CAMEMBERT CALVADOS (WASHED)

The preparation of this Normandy cheese, is to delicately scrape off the rind of the ripened camembert and to soak in calvados brandy for 3-5 hours, then coated in fresh breadcrumbs, resulting in a nutty, rich and intense flavour.

**Drink pairing** – Peccorino, calvados, dessert wine, port

## BRIGHTWELL ASH (GOAT)

A ripened goats cheese disc with an ash based natural rind. This Oxfordshire cheese has a silky texture and a sumptuous flavour with hazelnut and citrus note. (Won 'Best Goats Cheese at the Artisan cheese awards May 2022).

**Drink pairing** – Frangelico, dessert wine, port

## Ports & Dessert Wines

### RAMOS PINTO PORT COLLECTION – 50ML

Collector – Ruby Port	£5.00
10 yr Tawny Port	£8.50
20 yr Tawny Port	£17.50
30 yr Tawny Port	£21.50
40 yr Tawny Port	Coming Soon

### DESSERT WINE – 50ML

Vondeling Sweet Carolyn – Bourdeaux	£6.50
Moscato di Trani - Italy	£8.50

GF - Gluten Free | GFA – Gluten Free Alt | DF – Dairy Free | V – Vegetarian | VE – Vegan | VEO - Vegan Option

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