

BRITISH CHEESE MENU

(80g-£8 / 120g-£12)

Beenliegh – Devon Pasteurised/Vegetarian

Ewes and buffalo milk cheese, slightly crumbly, with tiny, bubbly holes. This is a rich, sweet blue ewes milk cheese that people just rave about!

Quicke Cheddar –Devon Pasteurised

A slowly matured cheese over a time period of 12 to 24 months, which helps in developing a rich and complex depth of flavours with a balance and lingering finish.

Stilton (Tuxford and Tebbutt) – Leicestershire Pasteurised

Set deep in the heart of traditional Stilton cheese making country is the small English market town of Melton Mowbray where the Tuxford & Tebbutt Creamery stands externally unchanged in appearance since its construction in the eighteenth century.

Stinking Bishop - Gloucestershire Pasteurised/Vegetarian

The clue in the title, rind washed in Perry and aged in humid conditions, this cheese may smell powerfully pungent, but the flavour is rather delicate and herbaceous.

Driftwood Goat's – Somerset Pasteurized/vegetarian

Driftwood's beautiful texture strikes you immediately, then the taste of lemon with a gentle punch. It is an exquisite and top quality goat's cheese.

Cornish Organic Brie - Cornwall Pasteurised/Vegetarian

Handmade in Cornwall at the Creamery in Trevarrian using only the finest local ingredients. The result is a delicious mild and creamy flavoured brie with a melting, smooth texture.

Berkswell – West Midlands Unpasteurised

Made from ewes' milk using traditional animal rennet. The cheese is molded in plastic kitchen colanders, which gives the cheese its distinctive shape. Firm textured with a rich, sweet, fruity and nutty flavour