

BRITISH CHEESE MENU

(80g-£8 / 120g-£12)

Wookey Hole Cheddar –Devon Pasteurised

A slowly matured cheese over a time period of 24 months in wookey hole caves, 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

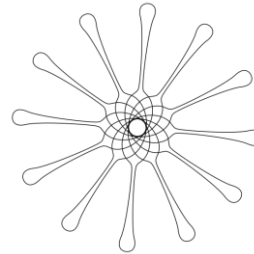
The clue in the title, rind washed in Perry and aged in humid conditions, this cheese may smell powerfully pungent, but the flavour is rather delicate and herbaceous.

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.

Wigmore - Berkshire Unpasteurised/Vegetarian

A traditional hand-made washed curd cheese, made from Ewes milk, its delicate, Brie style has left this cheese collecting gongs at every award ceremony



FIXED PRICE MENU

(Served between 12:00 and 2:30pm)

2 Courses £15

3 Courses £20



Soup of the Day

Wild Mushroom Arancini, Tender Leaves

Whole Plaice, Mash, Spinach, Hazelnut Crumb

Asparagus Risotto, Trumpet Mushrooms

Blackberry Sorbet, Tropical Fruit Salad

Apple and Berry Crumble, Vanilla Ice Cream

