

Cheeseboard

GODMINSTER

Firm pressed medium to strong cheddar. Most noticeable is the cheese's exceptionally creamy, rich, full flavour. Initially mellow, then progresses to a tasty, lingering after bite. Pasteurised made with vegetarian rennet

Bruton, Somerset

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SMOKED BARWHEYS

Creamy texture and is smoked using shavings from used whisky barrels from Grants distillery which is just down the road from the dairy. Unpasteurised made with traditional rennet.

Maybole, Ayrshire

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FOURME D'AMBERT

While it has a full blue flavour, it's more subtle than many blues and the flavour builds slowly rather than hitting you straight away. Unpasteurised made with traditional rennet.

Auvergne, France

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MANCHEGO

Made from sheep's milk the cheese is crumbly in texture while the interior of the cheese has a butterscotch colour with a sweet lingering taste. Unpasteurised made with animal rennet.

La mancha, Spain

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CLAVA BRIE

Mild with hidden depths of bitterness. Buttery taste & unique grassy flavour. Pasteurised made with vegetarian rennet

Ardersier, Inverness

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INVERLOCH GOATS

Firm and handsomely tasty cheese. Unpasteurised goats milk made with animal rennet.

Isle of Kintyre

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RED STORM

Matured for 18 months, this waxed aged Red Leicester delivers a punchy, flavoursome and creamy texture. Pasteurised made with vegetarian rennet.

Snowdonia

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BOSWORTH ASH

A lovely creamy goats cheese, phenomenally smooth and with a sprig of rosemary against its snowy white rind.

Pasteurised made with vegetarian rennet.

Tamworth, Staffordshire

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HOWGATE KINTYRE BLUE

Soft, creamy blue. Mild blue. Unpasteurised made with traditional rennet.

Howgate, near Edinburgh

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CAMEMBERT RUSTIQUE

Authentic earthy, buttery, creamy camembert from Normandy, proudly displaying its AOC badge. Wonderfully smelly, it packs a punch of flavour that's pure France. Unpasteurised made with traditional rennet.

Normandy, France

Cheese Wines and Armagnac

Paolo Scavino Barolo 2013 (Italy) 175ml £13.00

Bourgogne Pinot Noir 2015 (Burgundy) 175ml £9.50

Janneau VS Grand Armagnac 25ml £5.00

We also have an extensive list of Vintage Ports which are perfect with cheese

We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting The Marcliffe: however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free. Please advise us in advance if you have any special dietary requirements.