

Cheeseboard

HERBIDEAN BLUE

Strong and creamy in flavour, and can only get better as it matures. Made with unpasteurised cow's milk and traditional rennet.

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SMOKED CUDDYS CAVE

Mild but full flavored cheese, lightly smoked.
Wooler, Northumberland.

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WHITE LAKE KATHERINE

A raw milk cheese made with animal rennet and washed in Somerset cider brandy. Strong and complex flavors.

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ARRAN BRIE

Creamy Scottish brie, smooth buttery flavor. Made with vegetarian rennet.
Isle of Arran

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RED DEVIL

A classic red leicester cheddar, strong hit of fresh chilli.
Snowdonia, Wales

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ADMIRAL COLLINGWOOD

Semi soft cheese, washed in Newcastle brown ale. Smooth and succulent texture when melting on the tongue, with a tangy after taste.

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PERL LAS

Superb welsh blue cheese, golden in colour. Creamy, gentle salty taste which grows with maturity.
Cardigan, Wales

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CAIRSMORE ORGANIC EWE

Smooth and creamy, mild to medium strength with a sweet earthy aftertaste of a grassy meadow.
South Sorbie, Dumfries and Galloway.

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IE CADOS

Precious little cheese, washed in calvados and wrapped in toasted breadcrumbs. A mild, appley, earthy delight of a cheese with a touch of sweetness and the classic camembert tang.

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RAGSTONE

Mature goats cheese log with a white bloomy rind. Savory lactic and lemony cheese with a creamy texture.
Sevenoaks, Kent.

Cheese Wines and Armagnac

Joseph Drouhin Pinot Noir 2009 (Burgundy) £8.00
Armagnac (France) 25ml £6.50

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