

# Cheeseboard

## CLAVA BRIE

An organic cow's milk brie style cheese from Inverness. Flavours are mushroomy and nutty. Aged for 6-9 weeks. Made with pasteurised milk and vegetarian rennet.



## LOCHNAGAR

Named after a famous local landmark around Royal Deeside, where the cheese is made. Lochnagar is made with unpasteurised cow's milk and matured for 4 months. It has a creamy texture with a nutty, slightly savoury flavour.



## BLUE MURDER

Made in Tain from pasteurised cow's milk. Blue murder is softer and creamier than many blues. Flavours are spicy, salty and slightly sweet.



## WIGMORE (V)

A semi soft unpasteurised sheep's milk cheese, produced in the village of Rinsley in Berkshire. The cheese is matured for 6 weeks. A gentle flavour throughout of sweet burnt caramel, flowers and nuts. Vegetarian.



## GOLDEN CROSS (V)

A vegetarian, soft goat's milk cheese produced in Whitesmith, East Sussex. A delicious unpasteurised mould ripened creamy goat's cheese, coated in ash over an edible white mould.

# 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.