

Restaurant

Cheese Menu

(Supplement Charges)

Three cheese **£4.50**, Four cheeses **£5.50**, Five Cheeses **£6.50**.

All served with flavored toasts, celery, grapes & chutney.

Hereford Hop

The hard cheese is made using natural rennet and full fat pasteurized cow's milk. Coated with toasted hops, Hereford Hop produces citrusy, buttery and sharp flavors together with a slight bitterness of the hops.

Wild Garlic Cornish Yarg

Wrapped in ramson leaves that grow in woodlands surrounding the dairy. They impart a gentle garlicky flavor and their moisture gives the cheese a slight firm texture.

Worcester Blue

Made using milk from their own farm, it is a cross between a traditional stilton and a continental blue. The flavors strengthen with maturity.

Appleby's Cheshire

This is the last unpasteurized cheese of its kind, moist and crumbly with a clean and zesty mouth-watering finish.

Thomas Hos Aged Red Leicester

This Leicestershire red is buttered, cloth-bound and mounted for six months to produce a flaky, open texture with a slightly sweet caramelized flavor and rich golden orange color. It is the only pasteurized red Leicester produced in the county of Leicester.

Drinks Available:

Tea, Coffee, Cappuccino, Latte, Americano, Espresso & Hot Chocolate

Sherry, Port, Whiskeys, Brandy's, Liquors & Liquor Coffee

Allergy Advice available, please ask a member of staff.

^v - Vegetarian

