

ITALIAN CHEESE

- 1. Ubriaco** - A traditional, Italian cheese made in northern Italy's Veneto region, unpasteurized cow's milk cheese, matured for a minimum of 2 months, develops a soft & supple texture, ages to become firmer & crumbly, similar to a Parmigiano. Light yellow colour & fruity taste with a spicy finish.
- 2. Pecorino Toscano** - A firm-textured full cream, pasteurised ewe's milk cheese produced in Tuscany. Since 1996 it has enjoyed protected designation of origin
- 3. Taleggio** - A semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust & a strong aroma, but its flavour is comparatively mild with an unusual fruity tang
- 4. Gorgonzola** - One of the world's oldest blue-veined cheeses. Mainly produced in the northern Italian regions of Piedmont & Lombardy, crumbly and soft texture with a nutty aroma. It can have a mild to sharp taste depending on its age.

FRENCH CHEESE

- 5. Kältbach** - A firm pressed, deliciously smooth, French/Swiss cheese made using the finest cream & cow's milk. Kältbach is matured in caves
- 6. Fourme d'Ambert** - Is the most popular French blue cheese due to its wonderful creamy texture & perfect balance of blue flavours in the cheese, a lovely refined smooth, soft texture. Often referred to as the 'connoisseurs blue cheese'

BRITISH CHEESE

- 7. Tunworth** - A very British Camembert with a soft, thin & wrinkled rind. It has a rich & earthy mushroom fragrance, & a long-lasting sweet & nutty flavour
- 8. Wookey Hole Cave Cheddar** - A PDO rich, nutty, flavoursome typical cheddar, handmade from rich local milk in Dorset & then transported to the Cheddar Gorge Caves, where it gently allowed to mature in damp, humid conditions
- 9. Stoney Cross** - Creamy, buttery in texture with a sweet flavour & earthy finish. A mould-ripened award-winning cheese from Lyburn cheesemakers
- 10. Winslade** - A small, soft & oozing cheese with a quiet floral earthiness. It is superbly rich & gentle on the palate

4 Slices £12

Each additional slice £3

*All cheeses come with Grapes, Fig Chutney, Pickle, Caramelized Walnuts, Celery,
Butter & Selection of Crackers*

PORT

Cockburns Ruby 50ml £7.50	Cockburns LBV 50ml £8.55
Grand Burge Tawny 50ml £9.95	Warres Vintage 50ml £12.50