



THE CHEESE BOARD CHOICE

4 Cheese £8.50; 6 Cheese £12.95

Why not add a glass of Port priced from £3.60

AMALTHEA GOAT'S, PASTEURISED & VEGETARIAN

Developed in partnership with The Courtyard Dairy, this new cheese is made to a typical French recipe, but with more delicate goat & yeasty flavour to counter the freshness.

Made by Haydn Roberts, Upper Broadheath, Worcester.

BARON BIGOD BRIE, COW'S MILK, UNPASTEURISED

Aged to perfect ripeness, Baron Brie is Britain's first unpasteurised Brie to be made on the farm in traditional large wheels & ladled by hand.

Made By Jonathan & Dulcie Crickmore, Bungay, Suffolk

KIRKHAM'S LANCASHIRE. COW'S, UNPASTEURISED

The very last farmhouse producer of raw-milk Lancashire cheese, still very much a family farm. Three generations of the family – Graham, his mum and his sons – produce superb cheese every day with the milk from their 70 cows. Following the traditional two-day curd method of making Lancashire cheese, giving a buttery, yoghurt flavour with a fluffy and light texture that melts in the mouth.

ST.ANDREW'S CHEDDAR, COW'S MILK, UNPASTEURISED

This Scottish Cheddar was created using the traditional handmade method resulting in a powerful, strong & tangy flavour.

From Holstein-Fresian cows in Scotland.

Made by Jane & Robert Stewart, Anstruther, Fife, Ayrshire, Scotland

WENDOLYN, COW'S MILK, UNPASTEURIZED

Todd Trethowan worked for Neal's Yard Dairy before learning how to make Caerphilly from the famous Chris Duckett in Somerset. Twenty years ago he returned to Wales to restart production of traditional Welsh Caerphilly. For many years no farmhouse Caerphilly had been made in Wales, until the Trethowan family.

Made by Todd and Maugan Trethowan in Puxton, Somerset

LEEDS BLUE, PASTEURISED

Pasteurised Sheep's milk made outside Leeds by Mario who moved from Italy to Yorkshire. Made from Sheep's milk from Harrogate and with an adapted Gorgonzola recipe.

Made by Mario Olinas in Adel, near Leeds, West Yorkshire