

## **CHEESE MENU**

### **Barbers 1833, Vintage Reserve Cheddar**

Barbers have been making cheese on their farm in Ditcheat, Somerset for six generations. Made using traditional starter cultures, rich milk from their cows, and always matured for at least 24 months, Barber's 1833 Vintage Reserve Cheddar is the culmination of all their achievements. A deliciously creamy cheese with both savoury and naturally sweet notes. Only the very best leaves with the 1833 stamp.

### **Norfolk Dapple (u)**

Norfolk Dapple is produced with unpasteurised cows' milk cheese by Ellie Betts of Ferndale Farm at Little Barningham. The cheese is a mature, clothbound cheddar-type, which develops its distinctive dappled rind as it ripens. It has a hard, dry texture and a full flavour. It has won both silver and bronze medals in the British Cheese Awards

### **Smoked Norfolk Dapple**

This cheese is the smoked version of the Norfolk Dapple. Smoked using applewood chips.

### **Colston Stilton Basset (v)**

This Stilton has a velvet, close texture with a pale ivory paste, grading to amber at the edges and marbled with greenish blue veins. The rind is dry and crusty, grey-brown in colour, slightly wrinkled and with white powdery patches. The flavour ranges from mild with a sharp edge when young, to rich and tangy when mature.

### **Sue's Keltic Gold**

Aromatic and fruity washed-rind cheese from the furthest tip of Cornwall. The cheese is brushed with local cider twice a week for a pungent rind and "appley" flavour. The washing encourages the curd to soften during ripening.

### **Golden Cross (u) (v)**

Golden Cross is a modern farmhouse unpasteurised, vegetarian soft white cheese from East Sussex. The flavour is a careful blend of sweetness and acidity: vanilla and caramel with the bitterness of celery and green grass.

### **Copys Cloud**

A Camembert style cheese, made by Mrs Temple's cheeses in nearby Wells-next-the-Sea.

### **Suffolk Gold (v)**

Suffolk Gold is a traditionally made artisan, pasteurised cow's milk cheese which is produced by Suffolk Farmhouse Cheeses in Coddham. The milk is from Guernsey cows. It is made with vegetarian rennet. The semi hard Gouda style cheese has a creamy delicate flavour which would go well with oatcakes or apples. It has a golden colour and excellent melting properties.

### **Binham Blue**

Binham blue is a blue pasteurised cow's milk cheese, made by Mrs Temple's Cheeses. Produced from the milk of British Holsteins the soft veined cheese is creamy yet tangy and is more like Gorgonzola than Stilton.

### **Lincolnshire Poacher (u)**

This is a hard, unpasteurised, cow's milk cheese with Cheddar like texture and a complex long lasting flavour. Lincolnshire Poacher has a natural rind and is matured for eighteen months to bring out its full flavour. It is a full-bodied well flavoured cheese.

try all ten cheese for £7.50 supplement

**Port and whisky by the glass to accompany your cheese –**

**Dows Vintage, 1997 £11.00**

**Cockburn's Late Bottled Vintage, 2004 £7.00**

**Cockburn's Fine Tawny Port, N/V £5.50**

**Ardbeg 10yr old, single Islay malt whiskey £8.00**

***(v) denotes vegetarian cheeses***

***(u) denotes unpasteurised cheeses***