

# Cheese Board Selection

Cheese, sourdough crackers, quince jelly, red onion & balsamic chutney, celery, grapes, house pickled shallots

one cheese £8.95 • two cheeses £10.95 • three cheeses £12.95 • four cheeses £14.95 • five cheeses £16.95

## AVAILABLE CHEESES



### Cheddar Gorge Cave-Aged Cheddar (v)

Matured for up to twelve months within the famous caves of Cheddar Gorge, this exceptional Cheddar develops remarkable depth of flavour. Rich, savoury & complex, with a firm texture & lingering nutty notes that reflect its unique cave-aged character.

### Blue Monday (v)

Rich, complex & indulgently creamy, Blue Monday is a robust blue cow's milk cheese, created in collaboration between Alex James, legendary bassist in Blur turned artisan cheese aficionado & Judy Bell, founder of award-winning Shepherds Purse Cheeses.

### Northern Brie (v)

Produced at Longridge using milk from the farm's own herd, this French-style Brie offers a delicate white rind encasing a luxuriously soft interior. Mild, buttery & delicately earthy, it delivers a smooth, creamy finish that lingers on the palate.

### Ribblesdale Honey & Flowers Goat's Cheese (v)

A Yorkshire soft goat's cheese blended with honey & coated in edible flowers. All milk is sourced from a local goat farmer in Yorkshire.

### Hawes Wensleydale (v)

Yorkshire Wensleydale is a beloved, creamy, crumbly classic. It's the only Wensleydale cheese actually made in the heart of Wensleydale. Hawes Wensleydale cheese-making tradition dates back to 1150. They continue to hand craft Yorkshire Wensleydale cheese with dedication, using milk from local farms. The expertise of their master cheesemakers has been passed down through generations to ensure a unique taste, not to mention the distinctive crumbly texture that sets Yorkshire Wensleydale apart.

## FOOD ALLERGIES & INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g. fryers, grills etc.) & food preparation areas may be shared & fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. Adults need 2,000 kcs per day.

(v) - vegetarian