

## **Cheese Menu**

**Choice of Three included in price**

**Choice of Five £2.50**

**Choice of Six £5.50**

**As an extra course £6.50 Per Head**

### **Cropwell Bishop Stilton**

Made by Iain & David Skailes, Vale of Belvoir, Nottinghamshire. Cheese making in this village dates back to 1847 and is now the only family run cheesemaker of Stilton. The creamy flavour is balanced with even blueing and a thin crust. Each Stilton is hand made and selected for us at 13 weeks maturity. (v)

### **Lincolnshire Poacher**

Made by Simon Jones at Ulceby Grange, Alford. Simon is the fourth generation to be running the family's 720 acre organic farm on the edge of the Lincolnshire Wolds, five miles from the sea. He uses a cheddar recipe to turn raw milk from his 200 Holsteins into a cheese that is matured for 15 months to give a longer, smooth flavour. (R)

### **Cheshire Blue**

Made by Mike Heller at laurel farm, hathaton Cheshire the slight blueing in this cheese is a result of cave like humidity entering the cheese to enhance the flavour a world class milk herd has been used to make this cheese.

### **Golden Cheshire Brie**

Made by Katy Hollinshead at Ravens Oak Dairy near Nantwich, Cheshire. The Guernsey herd beside the A51 near Tarporley, on the Cheshire Plain, produces one of the richest flavours in Britain. Dairy Farmer Andrew Hope takes the milk to be gently hand made into these small deep golden cheeses. One of the best combinations of herd, pasture and timing produce this artisan cheese. (V)

### **Kidderton Ash Goats**

Made by Katy Hollinshead at Ravens Oak Dairy nr Nantwich Cheshire. A handmade goats log, rolled in ash to mature at 5 weeks to bring out a delicate flavour. The milk comes from a goats herd on a farm just over the border in Staffordshire. Katy is a young graduate of Reaseheath College. (V)

### **Coulommier**

Made in Ile de France region. A raw cows milk soft cheese - similar to Brie de Meaux but milder