

CHEESE MENU

SUPPLEMENT £9.95 FOR 4 VARIETIES

ALL OUR CHEESES ARE PRODUCED IN THE WEST COUNTRY, BY LOCAL CHEESEMAKERS AND ARE SUPPLIED THROUGH HARVEY & BROCKLESS SERVED WITH MEMBRILLO JELLY & OAT BISCUITS

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MONTGOMERY CHEDDAR *(UNPASTEURISED)*

Winner of numerous awards this wonderful aromatic cheese has been produced for over three generations by the Montgomery family on their farm near Yeovil in South Somerset. It's matured for over a year wrapped in muslin cloth on wooden shelves giving it a rich dense flavour with plenty of character.

MORN DEW *(UNPASTEURISED)*

Produced by award winning artisan cheese makers Pete Humphries and Roger Longman at White Lake Farm Pylle Somerset this a mild but beautiful cheese produced from Guernsey cow's milk. It has a golden colour due to its washed rind with a soft spongy texture.

CORNISH BLUE *(PASTEURISED)*

This is a world champion award winning cheese, and is made by Philip and Carol Stansfield of Upton Cross Liskeard Cornwall. The milk comes from their farm at Knowle on the edge of Bodmin Moor. It's a moist and sticky cheese with gorgonzola-ish characteristics, and a pleasant aftertaste.

BEENLEIGH BLUE *(PASTEURISED)*

This is a beautiful blue ewe's cheese with a creamy crumbly texture. It's made by Robin Congdon on his farm overlooking the river Dart in Totnes Devon. Great characteristics and the tiny bubble holes give this cheese a wonderful aromatic, rich and sweet flavour.

ORGANIC BATH SOFT *(PASTEURISED)*

Once described by a writer as "eating it is pure luxury and indulgence" soft and yielding with a rich creamy interior.

ROSARY ASH *(PASTEURISED)*

Rosary is a fresh, creamy goats' cheese with a mousse-like texture and a natural acidity. Recent winner of the Supreme Champion Award at the British Cheese Awards 2014, it is made from pasteurised milk, using a microbial rennet, which makes it suitable for vegetarians. Just enough salt is added to enhance its unique flavour.

RACHEL *(UNPASTEURISED)*

Another award winning cheese from Pete Humphries and Roger Longman, this is a superb semi soft goat's cheese with a sweet medium flavour.