

# Artisan Cheese

BARKHAM BLUE	Award winning local cheese. The deep yellow moist interior is spread with dark blue. It has rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.
OXFORD BLUE	In 1994 Baron Pouget first developed the recipe for Oxford Blue which, over a period of time was adjusted and refined to its present form: a creamy semi soft blue cheese.
WIGMORE	Sweet delicate sheep's milk cheese made by Anne and Andy Wigmore, working in Reading, Berkshire
ROSARY ASH	Light and zesty goat's milk log made by Chris Moody in the village of Landfords in Wiltshire. Rolled in ash, the traditional covering for young goat cheeses.
WATERLOO	Waterloo is an unpasteurised cow's milk cheese. A mould-ripened soft cheese with a yellow interior. The rind is grey/rust colour and the cheese itself is runny, buttery and lightly salty towards the outside, with a firmer consistency and more acidic flavour towards the centre.
SPENWOOD	A hard pressed cheese made from unpasteurised Ewe's milk, fully matured for six months with a natural rind. Well developed nutty flavour similar to parmesan.
TUNWORTH	Award winning cheese with a long-tasting nutty and sweet milky flavour.
CROPWELL BISHOP STILTON	A rich and tangy Stilton with a melt in the mouth, velvety soft texture.

Cheese served with Chutney | Quince jelly | Crackers

**3 for £8.75 | 5 for £9.75 | 8 for £14.95**

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W. & J. Graham's 10 Year Tawny Port, £3.30

Dow's Ruby Port, £3.30

Duvel Belgian Golden Ale, £4.90

\* - Gluten Free (v) – Vegetarian. Nut Allergy – all items listed may contain traces of nuts.

If you have any concerns please contact your waiter.

Kindly note that all our dishes are freshly prepared on the premises and may take up to 20 minutes per course to prepare.

