ITALIAN CHEESE

1. DOLCELATTE

Is a delicious soft and creamy blue cheese that offers a milder alternative to powerful blue cheeses thanks to its sweet and delicate flavour is originates from the region of Lombardy in Northern Italy.

2. TALEGGIO

A semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust & a strong aroma, but its flavour is comparatively mild with an unusual fruity tang.

3. ASIAGO

From the Veneto region Asiago is a semi firm cheese made from cow`s milk. It has a smooth texture with a slightly flowery, sweet taste. This cheese has a Protected Designation of Origin mark.

FRENCH CHEESE

4. COMTE

It is a semi-hard cheese with a texture that ranges from open, supple, and grainy for younger cheeses to dense, firm, and crystalline for more aged cheeses. When aged, its flavour is nutty, smoky, fruity and sweet.

5. KALTBACH

A firm pressed, deliciously smooth, French/Swiss cheese made using the finest cream & cow's milk. Kaltbach is matured in caves.

BRITISH CHEESE

6. ISLE OF WIGHT BLUE CHEESE

This naturally rinded soft cheese is made with pasteurised milk. It is blue veined and is sold at 3-5 weeks of age. it is covered in green, blue, grey and white moulds. These give the cheese bags of character and the variety of surface moulds that grow on the rind will make it stand out on any cheeseboard.

7. WOOKEY HOLE CAVE CHEDDAR

A PDO rich, nutty, flavoursome typical cheddar, handmade from rich local milk in Dorset & then transported to the Cheddar Gorge Caves, where it gently allowed to mature in damp, humid conditions.

8. BLACK TRUFFLE CHEDDAR

Bold and rich, this deeply flavoured cheddar's character comes from real black truffles for a truly special experience. Indulgent and luxurious, this cheddar is overflowing with rich and moreish flavours you would expect from delicious fresh truffles.

9. LYBURN GOLD

This cheese is ripened for about 8-12 weeks, has a creamy smooth texture with very small holes. Is washed curd and generally described as semi hard.

10. HARDY'S

Brook & Bucket signature sheep milk. Hard cheese, nine months mature.
Cheese with a nutty sweetness.

4 Slices £20 Each additional slice £5

All cheeses come with Grapes, Fig Chutney, Caramelized Walnuts, Celery, Selection of Crackers

PORT

Cockburn's Fine Ruby Port 50ml £8.50

Taylor's LBV Port 50ml £10.00 Taylor's 10 Year Old Tawny Port 50ml £12.95