

# Cheese menu

## **White Stilton and Apricot**

Creamy White Stilton blended with apricots to give a sweet, rich, dessert cheese, made from Cropwell Bishop Creamery's traditional White Stilton, lovingly crafted by hand using the finest ingredients.

## **Crumbly Lancashire**

A creamy white, crumbly, semi-hard, English cheese that has a rich tangy, brine-edge taste

## **Snowdonia**

A tangy mature cheddar, golden or light straw in colour, handmade in Denbigh, Wales

**Westmorland Smoked Cheddar** (The Cumbrian Smokey) – a smooth textured Cheddar, hand selected and smoked over chipped oak to give it a deliciously 'smokey' flavour. Made in Aspatria

## **Le Roulé**

Fromagerie Triballat first introduced Le Roulé with its distinctive green swirl of herbs and garlic in the middle of 1980s. Made from cow's milk it has melt-in-the-mouth

## **Garstang Blue**

A wonderfully rich, creamy textured blue cheese made at Dewlay Creameries of Garstang, Lancashire.

## **Goat's cheese log**

Classic goat's milk log with a white bloomy rind, originating from the Poitou-Charentes area of France, a fine melt in the mouth soft texture with a bold flavour

## **Taylor's Port;**

10yr old Tawny Port 50 ml £3.40

## **Coffee and Petit fours,** served either at your table or in the lounge.

All our food is freshly prepared and we use a variety of ingredients during preparation including nuts, gluten and dairy products, if you have an allergy or intolerance to specific foods please inform a member of staff.