

Cheese menu

Blue Stilton

Award winning Cropwell Bishop Stilton, hand made by one of the last independent Stilton makers, with origins dating back to 1847. This is a delightful Stilton with a mature flavour that runs right through, having beautiful deep, rich notes with a buttery texture and a long mellow flavour.

Cambazola

Best known of the blue Brie's made in Germany. Very creamy and mild, an extremely smooth cheese, with well-defined veins and a light, very pleasant flavour, almost peppery. Naturally verging on the molten becomes fiercer in warm conditions.

Wensleydale with Cranberries

An original creation, Hawes Wensleydale Cheese with Cranberries displays an innovative combination of flavours and dramatic visual impact. The natural wholesome goodness, rich in vitamins, of this delicious creamy-white cheese, with its flaky open texture, fresh clean flavour and honeyed-after taste is only enhanced by the delicate fruity succulence of pure sweet Cranberries.

Vignotte

A very popular farmhouse cheese from the Champagne-Ardenne area of France. Made with triple crème fraîche, Vignotte has a creamy melting texture with a white rind, resulting in a very delicate fresh flavoured and smooth textured cheese. Excellent when served warm.

Blackstick Blue

A golden hued cheese from the award winning Butlers Dairy near Preston. The cheese is soft bodied and creamy with a delicious smooth yet tangy flavour with buttery rounded notes and an underlying tanginess, it's colour coming from the annatto, a berry from a South American shrub.

Crumbly Lancashire

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

Le Rustique Brie

The royal family of French cheese, Brie has been known since the 1200's. Made from cow's milk it has a downy white rind within which nestles a smooth, plump and glistening pale yellow cheese, with a full, fruity and tangy flavour.

Taylor's Port;

Late bottled vintage port 2002

Produced from rich fruity wines from single harvests. 50ml £3.25

Taylor's Fladgate and Yeatman Est. 1692

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.