



Welsh cheese specialists
since 2017

CHEESEBOARDS

All cheeseboards are for 2 people.

Single portion, vegetarian & gluten free versions are available on request.

Welsh Cheeseboard - £25

Five Welsh cheeses*, handpicked from our cheese counter (or choose your own), Pettigrew sourdough, Teifi organic butter, Welsh chutney, Cradoc's crackers, grapes, apple, dried apricots & pickled onions.

Welsh Cheese & Charcuterie Board - £29

Three Welsh cheeses*, handpicked from our cheese counter (or choose your own), a selection of Welsh Treaty Farm charcuterie, Pettigrew sourdough, Teifi organic butter, Welsh chutney, Cradoc's crackers, grapes, apple, dried apricots & pickled onions.

Welsh Cheese & Wine Pairing Flight - £24 pp

3 Welsh cheeses, each paired with a small (70ml) wine:

Teifi Mature (UP,C & contains egg), paired with Louis de Tourny Bordeaux

Perl Las (P,V,C), paired with La Perle D'Arche Sauternes

Cenarth Brie (P,O,V,C), paired with Prosecco Spumante doc Borgo Alato

Key: (P) Pasteurised, (UP) Unpasteurised, (O) Organic, (V) Vegetarian, (Ve) Vegan, (C) Cows', (E) Ewes', (G) Goats'.

Allergens: The majority of our dishes contain dairy. For specific allergen queries please ask a member of the team.

* These cheeses will typically be a mix of pasteurised, raw milk, vegetarian, non-vegetarian, cows' & other milks

Cheeseboards