

Cheese

*Head Chef Craig has handpicked local cheeses
that champion the outstanding Wensleydale
Dairies as well as some of his personal
favourites from further afield*

*Our cheese board is accompanied with Frozen
grapes, celery, apple, homemade chutney,
artisan crackers*

Choose 3 - £14.00 Per Person

Brockmoore Wensleydale (cow's milk):

creamy, buttery, tangy

Harrogate Blue (cow's milk):

golden bodied, delicate

God Minster Organic Vintage Cheddar

(cow's Milk):

complex, smooth, creamy

Wigmore (ewe's milk):

semi-soft, complex, fruity

Port

Ruby (fresh, fruity) - £7.50

L.B.V. (full body, black fruit) - £8.50

Tawny (classic, spices) - £7.50

Vintage (soft, outstanding) - £10.50