

# Cheeseboard

## Cropwell Bishop

- Matured for a minimum of twelve weeks, this traditional Stilton has a wonderfully rich flavour with the classic Stilton Blue tang. Traditionally made in Nottinghamshire.
- Pasteurised, vegetarian rennet

## Cotswold Brie

- A rich creamy, clean and fresh tasting Brie that continues to develop flavour without becoming pungent. Produced using organic milk from the Weavers farm in Gloucestershire.
- Pasteurised, vegetarian rennet



## Oglesfield

- A great British Raclette style cheese made using the rich milk from the Montgomery's herd of Jersey cows. Washed in a special brine that gives it a slightly pungent rind which softens the cheese and gives it a depth of flavour.
- Pasteurised, traditional rennet

## Westcombe Red

- Made in the traditional Red Leicester style, Westcombe Red is handmade with unpasteurised milk and aged for around 3-6 months. Deliciously mellow but rounded flavour and firm yet creamy texture
- Unpasteurised, traditional rennet

## Driftwood

- A beautiful creamy and soft textured goats cheese. Lightly coated in an ash rind. With hints of citrus bringing a fresh flavour and earthy undertones from the rind.
- Unpasteurised, vegetarian rennet



5 x 20g Individual Portions

Hand cut British cheeses specially selected by our cheese mongers