

# British Cheeseboard

## Ticklemore

- Goat's milk from three local farms gives this firm goats cheese it's stark white colour. A mellow yet complex flavour featuring hints of lemon and herbs
- Pasteurised, vegetarian rennet

## Perl Las

- Perl Las is a superb blue cheese, golden in colour, with a creamy, gently salty taste that grows stronger with maturity
- Pasteurised, vegetarian rennet



## Sparkenhoe Red Leicester

- Using the traditional process of cloth-binding allows the red Leicester to form a natural rind, which helps contribute to the flavour and complexity. Mellow, nutty and well balanced with a citrus finish.
- Unpasteurised, traditional rennet

## Merry Wyfe

- Cider washed-rind cheese with a rich and creamy texture wrapped inside a pungent edible orange rind. The curds are pressed and then carefully washed in farm-made cider every other day for four weeks, lending the cheese its name and unique flavour
- Pasteurised, vegetarian rennet

## Cornish Brie

- Made with the richest Cornish cows milk and matured for 4 to 6 weeks. A fantastic British Brie full of mushroomy aromas.
- Pasteurised, vegetarian rennet



5 x 20g Individual Portions

Hand cut British cheeses specially selected by our cheese mongers