



CHEESE PLATE TASTING NOTES

Hulla Baloo

Dairy: Charles Martell & Son Ltd, Gloucestershire

Milk: Cows

Detail: Pasteurised

Tasting: A full fat semi soft cheese with a natural mould rind & blue veins. The texture of the cheese can vary from firm to runny due to the natural variations in milk composition. The perfect balance between creamy indulgence & tangy intensity.

Jonathan Crump's Double Gloucester

Dairy: Standish Park Farm, Gloucestershire

Milk: Like our beef, Johnathan only makes his cheese with the milk from Gloucester cattle that have grazed on grass for their entire life

Detail: Unpasteurised & suitable for vegetarians

Tasting: Bright orange in colour with a sweet nutty, rich buttery taste and fudge like texture with a natural slightly mouldy rind.

Crunch Extra Mature Cheddar

Dairy: Taw Valley Creamery

Milk: Cows

Detail: Pasteurised & suitable for vegetarians

Tasting: Impressively full flavoured with a satisfying crunch. Matured for a minimum of 18 months.

Stinking Bishop

Dairy: Charles Martell & Son Ltd, Gloucestershire

Milk: Cows

Detail: Pasteurised & suitable for vegetarians

Tasting: Soft cheese with a thoroughly washed rind in perry, giving the distinctive characteristic flavour and unique 'stinking' aroma.

Slack-ma-Girdle

(The name comes from a variety of apple grown in Gloucestershire)

Dairy: Charles Martell & Son Ltd, Gloucestershire

Milk: Cows

Detail: Pasteurised & suitable for vegetarians

Tasting: Full fat soft runny cheese with a natural mould with a delicate lemon flavour deepening to a creamy, buttery texture on aging. Served from the fridge for easy of cutting, we suggest eating last to allow the cheese to reach room temperature

(V) Vegetarian (VA) Vegetarian Option Available (VG) Vegan (VGA) Vegan Option Available (GF) Gluten Free (GFA) Gluten Free Option Available

FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF WHO WILL PROVIDE THE INFORMATION ABOUT OUR INGREDIENTS

We cannot guarantee the absence of traces of nuts or other allergens - please advise a member of staff if you have any particular allergy requirements

A 18% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL - SOME DISHES MAY CONTAIN GMO OIL