



## THE CHEESE BOARD CHOICE

4 Cheese **£8.50**; 6 Cheese **£12.95**

Why not add a glass of Port priced from **£4.00**

### **YORKSHIRE PECORINO FRESCO, SHEEP'S MILK, PASTEURISED**

Yorkshire Pecorino Fresco ('young Pecorino') is only 30 days old, and like all classic Italian young cheeses is smooth, yogurty and sweet.

You could easily over-indulge...

*Made by Italian-cum-Yorkshireman Mario Olianas in Adel, near Leeds, West Yorkshire.*

### **RUBY KIRKHAM'S, COW'S MILK, UNPASTEURISED (V)**

The very last farmhouse producer of raw-milk Lancashire cheese, still very much a family farm. Three generations of the family – Graham, his mum and his sons – produce superb cheese every day with the milk from their 70 cows.

This ruby version is coloured & extra aged to 6 months giving a buttery, yoghurt with a sharp flavour

### **SUMMER FIELD, COW'S MILK, UNPASTEURISED (V)**

Only made when the cows are at pasture during the summer months, this cheese is in extremely short supply. Made to an aged Gruyere recipe, it has that sweet, supple nuttiness associated with the best Gruyeres

*Made by Alastair Pearson at Botton Creamery, Whitby, North Yorkshire*

### **TUNWORTH, COW'S MILK, PASTEURISED**

An English Camembert good enough to make a Frenchman weep; vegetal, porcini-flavoured & intense. These are specially selected batches chosen for a more intense flavour – making an already brilliant cheese simply outstanding

*Made by Stacey hedges & Charlotte Spruce, Herriard, Hampshire*

### **COTE HILL BLUE, COW'S MILK, UNPASTEURISED (V)**

The Davenport family took a short course in cheese making in 2005 in a response to falling milk prices & looking at a way that could keep their family farm going.

They went onto invent Britain's first unpasteurised soft blue brie

*Made by Mary & Michael Davenport, Market Rasen, Lincolnshire.*

### **LEEDS BLUE, SHEEP'S MILK, PASTEURISED**

Pasteurised Sheep's milk made outside Leeds by Mario who moved from Italy to Yorkshire. Made from Sheep's milk from Harrogate and with an adapted Gorgonzola recipe.

*Made by Mario Olianas in Adel, near Leeds, West Yorkshire*