

# CHEESE

## SWALEDALE FARMHOUSE

This lovely looking cheese has an interesting textured rind and a light yolk yellow paste. The mouthfeel is rich and creamy, with milk notes, and a suggestion of sweetness.

**Ferreira 10 Year Old Tawny Port**

## CRYER & STOTT VINTAGE CHEDDAR

Milk from the Keens family Moorhayes Farm in Somerset is used to make this traditional cheddar. It is a hard and dry, with a strong flavour and sharp tang.

**Ferreira 10 Year Old Tawny Port**

## NORTHERN BLUE

The Northern Blue is a powerful and mature cheese with a robust blue flavour. For those who like a little more bite to their blue.

**Dindarello, Maculan**

## SHEFFIELD FORGE

A Traditional Yorkshire red infused with Sheffield's finest Henderson's relish. This cheese has a depth of flavour like no other.

**Ferreira LBV Port**

## FLATCAPPER NORTHERN BRIE

With this Brie, flavour fills the mouth with intense mushroom notes. Luxurious creamy texture rounds off a sumptuous taste experience.

**Ferreira LBV Port**

## RIBBLESDALE GOATISAN

This is a cloth bound, natural rind goats' cheese which has been matured for the last 6 months. The cheese has a beautiful outer golden colour, lovely crystal content and even crusting throughout. Smooth, creamy, with a salty yet earthy matured finish.

**Ferreira Quinta do Porto Vintage Port**

Three Cheeses £15 Per Person - £3 supplement to have as dessert when on a three-course dinner package

Five Cheeses £20 Per Person - £8 supplement to have as dessert when on a three-course dinner package