

Local and regional Cheeses £6.25

With artisan biscuits, grapes, local apple juice

Choose 3 from:

Charles Martell Stinking Bishop, Newent

A soft washed rind cheese, made from cow's milk and washed in perry

Little Hereford Monkland Dairy Monkland, Leominster

Full flavoured hard cheese matured for 4 months.

The flavour is half way between Caerphilly and Cheddars

So nice and full and rounded.

Somerset Brie, Lubborn Cheese Co. Somerset

A soft English brie, made from cow's milk with a white fluffy coating

Hereford Hop, Croome Cuisine Worcester

An English hard cheese, made from cow's milk, rolled in Herefordshire hops

Stilton, Colston Basset, Nottinghamshire

Made from cow's milk in the Vale of Beaver

Mature Cheddar, North Bradon Farm, Somerset

Made in the traditional West Country way from cow's milk

Applewood cheddar

A real English treasure. *Applewood* is a traditional farmhouse *Cheddar* with a delicate smoky flavour and a lovely smooth texture. Somerset

Ragstone goat's cheese. Richard Barter's Farm near Ashleworth

Savoury, lactic and lemony with a smooth, creamy texture.

Unpasteurised. Traditional kid rennet.

Shropshire Blue,

Semi hard pressed cheese made from cow's milk, similar to stilton originally made in Shropshire