



BLACK HORSE INN

CHEESE

3 Cheeses £7.50 // 5 Cheese £10.50 // 7 Cheeses £13.50

Served with Homemade Chutney, Quince Paste, Fresh Honeycomb,
Grapes, Celery, Crackers & Apricot & Walnut Bread

Wensleydale 'Kit Calvert'

Olde Yorke

Ribblesdale Ewes Mature

Harrogate Blue Cheese

Blumin White

Lincolnshire Poacher

Ribblesdale Jericho

Haldenby

CHEESE DESCRIPTIONS

LINCOLNSHIRE POACHER (COWS) LINCOLNSHIRE POACHER, ALFORD

A smooth textured and a strong tasting cheese. In summer, notes of pineapple, toasted nuts and grassy dominate the flavour profile while in winter the taste becomes savoury and almost meaty. Lincolnshire Poacher pairs well with full bodied red, whites and beer

HARROGATE BLUE (COWS) SHEPHERDS PURSE, THIRSK (v)

Harrogate Blue is matured for a minimum of 10 weeks. This is the optimum time for the cheese to develop exactly the right depth of flavour and creaminess. Luxuriously creamy and blue-veined, delivering a mellow blue flavour with a hint of pepper to finish.

BLUEMIN WHITE (COWS) SHEPHERDS PURSE, THIRSK (v)

A melt-in-the-mouth, blue mould ripened cow's milk cheese. Oozing deliciousness and when fully ripe it delivers a creamy texture and a mature cheese flavours. Bluemin White truckles are small but packed with flavour, Works well with any wine, white or red.

HALDENBY (GOATS) LOWNA DAIRY, COTTINGHAM

Hand-made by Trish on her award winning pedigree goat farm near Hull in East Yorkshire, proving a popular choice on any cheese board Haldenby is proving to be one of the finest goat's cheese Yorkshire has ever produced. This rich, creamy and extra ripened cheese is a sure crowd pleaser,

KIT CALVERT (COWS) WENSLEYDALE CREAMERY HAWES

The Hawes Wensleydale Creamery is situated in the heart of the Yorkshire Dales, National Park. Using milk only from Wensleydale, the cheese is clothbound and matured for up to 14 weeks which makes it so deliciously different to a young Wensleydale. This complex and rounded cheese boast's a smooth close texture with a hint of butterscotch.

OLDE YORKE (EWES) SHEPHERDS PURSE, THIRSK (v)

Olde Yorke is soft, creamy and refreshing on the palate. This cheese makes a smashing accompaniment to champagne and strawberries, Very similar to feta, but more moist and wet. The texture is sliceable when removed from the fridge and spreadable if allowed to warm at room temperature.

RIBBLESDALE MATURE EWES (EWES) RIBBLESDALE CHEESE, HAWES (v)

By far the finest Cheese in the Ribblesdale range the Matured ewe's cheese is one to watch, Made using a local ewes milk, this brittle yet smooth cheese boast's a very mature sweet nutty flavour almost like a mature Gouda.

RIBBLESDALE JERICHO (GOATS) RIBBLESDALE CHEESE, HAWES (v)

Made by Iona Hill of Ribblesdale Cheeses in the Yorkshire Dales. A Valencay inspired pyramid shaped soft cheese with a firm natural rind - no ash. The inner paste is light, fresh, fluffy and a little acidic. When we scoop the curd from the vat, there is a wonderful aroma of blackcurrant!