



## Cheese Tasting Menu

### £35.00 pp

*125ml Stump Jump Sauvignon Blanc – Australia*

#### **Crispy Spenwood [V]**

Seville Orange Marmalade | Pickled Carrot | Fig Chutney

**OR**

#### **Brulee'd Driftwood Goat's Cheese [V] [NGCIA]**

Our Sourdough And Dressed Rocket

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*125ml The High Trellis, Cabernet Sauvignon – Australia*

#### **d'Arry's Cheesemonger Fondue [NGCIA]**

A Blend of Oglesfield, Isle Of Mull Cheddar & Mayfield Cheese | Garlic & White Wine |  
Served With Our Sourdough | Crispy Mini Roast Potatoes | Garlic Mushrooms | Chilli  
Seasoned Broccoli | Cornichons  
+ Ribeye Steak Strips [NGCI] £6  
+ Crispy Chicken £4

**OR**

#### **The Tasting Room Tartiflette**

*Choose From The Duke OR Yarlinton Cheese OR Alepn Cheddar*

Charlotte Potatoes | Sautéed Shallots | Treacle Bacon | Sourdough | Salad

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#### **Frozen Mango & Passionfruit Cheesecake [V] [NGCI]**

Toasted Coconut | Mango Sauce

**OR**

#### **3 Cheese Selection**

Crackers | Seville Orange Marmalade | Celery | Grapes

NGCI - Non-Gluten Containing Ingredient  
NGCIA - Non-Gluten Containing Ingredient Available  
V - Vegetarian  
VA - Vegetarian Available  
VG - Vegan  
VGA - Vegan Available

Dishes marked with NGCI are dishes made with non-gluten containing ingredients and dishes marked with NGCIA are where non-gluten containing ingredients are available as substitutions, but our kitchen may contain trace elements of all allergens so we cannot guarantee absolutes. Please inform the team of any and all allergies when ordering and we will try our best to accommodate.