

CHEESE KEY

Affineur 	Someone who practices the art of affinage, which is the process of caring for, ripening and aging cheese. In French, the word means “to refine”
Alpen Cheddar 	A collaboration between Quicke and Kauskuche, a German cheese maker. This synergy has created a unique cheese with the classic cheddar twang, but the Alpine washed punch.
Baron Bigod 	(Winner of Best UK Cheese 2023) - a Brie Style, nutty and rich, expensive but worth it
Cornish Kern 	A young Comte style cheese with a clean, white wine style aroma
Driftwood 	An ash coated cheese that helps the aging to bring out rice wine vinegar, pepper and rye notes
Duke 	A blue cheese that is creamy, sweet and salty with a delicious peppery finish. A Super Gold Winner at the World Cheese awards
Fondue sauce 	Made with Ogleshield, Isle of Mull Cheddar and Mayfield with a touch of white wine
Isle of Mull Cheddar 	A hearty Scottish cheese with a firm, fondant-like texture, from juicy and zesty to boozy and deeply savory
Mayfield 	An Alpine style cheese that starts with a creamy, sweet taste which develops into a nutty full bodied fruity flavour. A Gold Award Winner at the World Cheese awards
Old Winchester 	Needing an outlet for their milk, Mike and Judie developed Old Winchester. This Gouda-style cheese, aged for 20 months, is caramelised, smokey and with crystalline crunches
Ogleshield 	A West country Cheddar, light, yet complex and fruity with a low melting point, unctuous and yummy
Pevensey Blue 	A big rich and indulgent blue cheese, expertly matured for us here in Cambridge by the Supreme Champion at the 2022 Artisan Cheese Awards
Raclette 	A dish where the cheese is heated and then scraped onto the plate or other components of the dish - We use the great Ogleshield
Spewood 	Berkshire sheep’s cheese, subtle with almond milk with a little zestiness, moving towards more complex savouriness
Tartiflette 	A delicious combination of potatoes, onion, bacon, garlic and cheese
Yarlington 	Skillfully washed in the finest British cider. The Cider is matured in Speyside whisky oak barrels for 18 months making it equally fruity, smokey, spicy, with a gentle bittersweet finish

NIBBLES

Frickles Honey Mustard Dip [NGCI]	£4.50
Olives Garlic & Chilli [VG] [NGCI]	£4.50
Parmesan Cheese Twists Tomato Chutney [V]	£4.75

SMALL PLATES

Cauliflower Cheese Soup Montgomery Cheddar & Mayfield Cheese On Toast Chives [V]	£8.50
Crispy Spenwood Seville Orange Marmalade Pickled Carrot Fig Chutney [V]	£9.00
Brulee'd Driftwood Goat's Cheese Our Sour Dough And Dressed Rocket [V] [NGCIA]	£9.00
Roasted Beetroot Hummus Crispy Chickpeas Pomegranate Mint "Yoghurt" Sourdough [VG] [NGCIA]	£9.50
King Prawns In Garlic & Chilli Oil Sourdough [NGCIA]	£10.00
Mussels With Creamy Treacle Bacon & Cider Sourdough [NGCIA]	£10.50
Apple & Bourbon Pork Belly Skewer Apple, Caper & Red Onion Salad Charred Gem Balsamic [NGCI]	£11.50
Duck Bon Bons Hoisin Sauce Cucumber Spring Onion & Sesame Seeds	£11.50

SHARERS

d'Arry's Dipping Sourdough Black Olive Tapenade Whipped Driftwood Goat's Cheese Olive Oil And Balsamic [V] [NGCIA]	£12.00
Oven Baked Camembert Truffle Garlic Fig Chutney & Seville Orange Marmalade Sourdough Bread [V] [NGCIA] (Experience True Cheese Decadence And Upgrade To A Baked Baron Bigod +£10.00)	£14.00
Cambridge Punt Picnic Pitchfork Cheddar, Duke, Driftwood Goat's Cheese Award Winning British Cured Meats Apple Chutney And Sourdough Bread [NGCIA]	£18.00
An Affineur Event Pitchfork Cheddar, Duke, Driftwood Goat's Cheese, Old Roan Wensleydale, Rachel Award Winning British Cured Meats Apple Fig Chutney & Seville Orange Marmalade Sourdough [NGCIA]	£25.00

SIDES

Skin On Fries [VG] [NGCI] £4.15
Chunky Chips [VG] [NGCI] £4.15
Gem Leaf Salad [VG] [NGCI] £4.15
Roasted Portobello Mushrooms [VG] [NGCI] £4.15
Tenderstem Broccoli & Almonds [VG] [NGCI] £4.50
Small Waldorf Salad [VG] [NGCI] £7.00
Mini Yarlinton Tartiflette [NGCI] £10.00

NIBBLES | SMALL PLATES | SHARERS | SIDES

LARGE PLATES

Caesar Salad Gem Lettuce Parmesan Caesar Dressing Crispy Bacon Croutons Anchovies Add Crispy Chicken £4 Steak £6 Prawns £4	£13.00
Cropwell Bishop Stilton And Pear Waldorf Salad Pickled Celery Walnuts Grapes Mayonnaise & Dijon Dressing [VGA][NGCI] Add Crispy Chicken £4 Steak £6	£15.00
Winter Vegetable Bourguignon Sweet Potato Hash Tenderstem Broccoli [VG][NGCI]	£17.50
Double Filled Portobello Mushroom Burger Sun Dried Tomato, Garlic, Roasted Pepper & Lime Pesto Mayo "Cheese" Dill Pickle Gem Lettuce Skin On Fries [VG][NGCIA] (Maybe Add Some Baron Bigod?)	£17.50
Crispy Chilli Chicken Teriyaki Udon Noodles Stir Fried Peppers, Cabbage & Red Onion Sweet Chilli Toasted Sesame Seeds	£17.50
Roast Half Chicken Truffle & Old Winchester Cheese Aioli Baby Gem Skin On Fries [NGCI]	£18.50
d'Arry's Cheesemonger Fondue [NGCIA] A Blend Of Oglesfield, Isle Of Mull Cheddar & Mayfield, Garlic & White Wine. Served With Our Sourdough Crispy Mini Roast Potatoes Garlic Mushrooms Chilli Seasoned Broccoli Cornichons Add Steak £6 [NGCI] Crispy Chicken £4	£19.00
The Tasting Room Tartiflette Charlotte Potatoes Sauté Shallots Treacle Bacon With Either Yarlington, Duke Or Alpen Cheddar Cheeses Served With Our House Salad And Sourdough [NGCIA] Add Roasted Field Mushrooms £3 [NGCI] Double Yolk Egg £3 [NGCI]	£19.00
Double Smashed Steak Burger House Sauce Treacle Bacon Portobello Mushroom Gem Lettuce Dill Pickle Salsa Skin On Fries Choose From Mayfield, Duke Or Yarlington Cheese to Finish It Off [NGCIA]	£19.00
Mussels With Creamy Treacle Bacon & Cider Served With Skin On Fries [NGCI]	£19.00
Slow Cooked Beef Brisket Lasagne Oglesfield, Isle Of Mull Cheddar & Mayfield Bechamel Red Wine Garlic Sourdough Grilled Romaine Lettuce & Caesar Dressing	£21.50
8oz Hammered Rump Steak Skin On Fries Dressed Rocket [NGCI] Choose From Either: Peppercorn Sauce, Chimmichurri, Fondue Cheese Sauce OR Creamy Garlic & Herb Mushroom	£21.50
Roasted Whole Sea Bream Lemon Chive Hollandaise Charlotte Potatoes Grilled Broccoli	£23.50

THE TASTING ROOM RACLETTE £22 PP

Book To Guarantee A Raclette Table. Minimum Of 2 People.

A Wedge Of Oglesfield Cheese

Served With Our Sourdough | Cornichons | Award Winning British Cured Meats | Crispy Mini Roast Potatoes

Add Steak £6

Add Crispy Chicken £4

Add Crispy Prawns £4

Want To Try Something Truly Phenomenal? Upgrade To A wedge of Alpen Cheddar +£10.00 PP

LARGE PLATES

PUDDINGS

Lemon Sorbet Affogato Pedro Ximenez Sherry [VG]	£8.00
Salted Caramel Chocolate Fondue Banana Brownie Pieces Pretzels [V]	£8.50
Frozen Mango & Passionfruit Cheesecake Toasted Coconut Mango Sauce [V][NGCI]	£8.50
Chocolate Brownie Chocolate Fudge Sauce & Vanilla Ice Cream [V]	£8.50
Peach & Plum Crumble Vanilla Custard	£8.50
Ice Creams [NGCI] / Sorbets [VG] [NGCI]	1 Scoop £3.50 2 Scoops £4.95 3 Scoops £5.95
3 Cheese Selection	£12.00
6 Cheese Selection	£18.00
9 Cheese Selection	£24.00
Crackers Seville Orange Marmalade Celery Grapes	

LITTLE PEOPLE £11.00

Includes A Pudding

Cheese Burger | Burger Sauce | Salad | Skin On Fries [NGCIA]

Crispy Buttermilk Chicken | Salad | Skin On Fries

Cheesy Linguine | Chimmichurri | Croutons [V]

Brownie | Chocolate Fudge Sauce | Vanilla Ice Cream [V]

2 Scoops Of Ice Cream Or Sorbet [NGCI] / [VG] [NGCI]

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.