



Cheese Tasting Menu

£39.95 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 Salad

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

Add Steak [NGCI] £7

Add Grilled Chicken [NGCI] £5

OR

The Tasting Room Tartiflette

Choose From The Duke OR Yarlinton Cheese OR Alepn Cheddar

Charlotte Potatoes | Shallots | Treacle Bacon | Sourdough | Salad

Frozen Strawberries & Cream Cheesecake [V]

Watermelon & Mint Salsa | Shortbread

OR

3 Cheese Selection

Crackers | Seville Orange Marmalade | Fig Chutney | Celery | Grapes

Our kitchen may contain trace elements of all allergens, we cannot guarantee absolutes. Please inform the team of any allergies upon ordering and ask the team for the full allergen matrix. NGCI - non gluten containing ingredients | NGCIA - non gluten containing ingredients available (may need to substitute or remove an element) | V - vegetarian | VG - vegan | VGA - Vegan Available

A discretionary 10% service charge will be added to your bill and all tips go directly to the team.