

<b>Affineur  </b>	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”
<b>Alpen Cheddar  </b>	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
<b>Baron Bigod  </b>	Winner of Best UK Cheese 2023 - a Brie style, nutty & rich - expensive, but worth it!
<b>Driftwood  </b>	An ash coated cheese that helps the aging to bring out rice wine vinegar, pepper and rye notes
<b>Duke  </b>	A blue cheese that is creamy, sweet and salty with a delicious peppery finish. A Super Gold Winner at the World Cheese awards
<b>Fondue sauce  </b>	From the French “fondre” (to melt), in 18th-century Switzerland, a way for families to stay warm and stretch the last of their cheese into a hearty meal. Our’s blends Oglesfield, Isle of Mull Cheddar and Mayfield, melted with white wine and kept bubbling by candlelight
<b>Graceburn  </b>	Britain’s answer to Feta. A creamy and delicate cows curd cheese, marinated in Hertfordshire rapeseed oil, garlic & thyme
<b>Isle of Mull Cheddar  </b>	A hearty Scottish cheese with a firm, fondant-like texture, from juicy and zesty to boozy and deeply savoury
<b>Mayfield  </b>	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
<b>Oglesfield  </b>	A West Country Cheddar, light, yet complex and fruity with a low melting point, unctuous and yummy - perfect for Raclette!
<b>Old Roan Wensleydale  </b>	A Wensleydale steeped in character and tradition. The expected upfront, lemony yoghurt zing leads into a smooth, creamy texture
<b>Pitchfork Cheddar  </b>	A full-bodied hard cheese with a complex and dense texture, then a big hitting punch of a masterfully matured cheddar
<b>Poacher 50  </b>	A nuanced flavour and texture, not unlike a superb Parmesan
<b>Rachel  </b>	A wonderful, washed - rind goat’s milk cheese with a pliant texture and a chewy bite. Leading to a minerally flavour, developing into a nutty sweetness
<b>Raclette  </b>	A dish where the cheese is heated and then scraped onto a plate or other components of the dish - We use the great Oglesfield
<b>Spenwood  </b>	A Berkshire sheep’s cheese, subtle with almond milk with a little zestiness, moving towards more complex savouriness
<b>Tartiflette  </b>	A delicious combination of potatoes, onion, bacon, garlic and cheese
<b>Yarlington  </b>	Skillfully washed in the finest British cider, where the cider is matured in Speyside whisky oak barrels for 18 months, making it equally fruity, smoked, spicy and a gentle bittersweet finish

## CHEESE KEY

## NIBBLES

<b>Frickles</b>   Honey Mustard Dip [NGCI]	£4.75
<b>Olives</b>   Garlic & Chilli [VG] [NGCI]	£4.75
<b>Chargrilled Padron Peppers</b>   Maldon Salt [VG] [NGCI]	£5.75

## SMALL PLATES

<b>Sweet Potato, Coconut &amp; Chilli Soup</b>   Spring Onion   Crumbled Graceburn Cheese [V] [NGCI]	£8.95
<b>Crispy Fried Spenwood Cheese</b>   Seville Orange Marmalade   Pickled Carrot   Fig Chutney [V]	£9.50
<b>Brulee'd Driftwood Goat's Cheese</b>   Our Sourdough   Dressed Salad [V] [NGCIA]	£9.50
<b>King Prawns In Garlic &amp; Chilli Oil</b>   Our Sourdough [NGCIA]	£11.95
<b>Beetroot Hummus</b>   Crispy Chickpeas   Pomegranate   Mint "Yoghurt"   Our Sourdough [VG] [NGCIA]	£9.50
<b>Mussels</b>   Tomato, Chorizo & White Wine   Our Sourdough [NGCIA]	£10.95
<b>Apple &amp; Bourbon Pork Belly</b>   Apple, Caper & Red Onion Salad   Charred Gem   Balsamic [NGCI]	£11.95
<b>Duck Bon Bons</b>   Hoisin Sauce   Cucumber   Spring Onion	£11.95

## SHARERS

<b>d'Arry's Dipping Sourdough</b> Smokey Harissa Tapenade   Whipped Driftwood Goat's Cheese   Olive Oil And Balsamic [V] [NGCIA]	£12.50
<b>Cambridge Punt Picnic</b> Pitchfork Cheddar, Duke, Driftwood Goat's Cheese   Award Winning British Cured Meats   Seville Orange Marmalade   Fig Chutney   Our Sourdough [NGCIA]	£18.50
<b>An Affineur Event</b> Pitchfork Cheddar, Duke, Driftwood Goat's Cheese, Old Roan Wensleydale, Rachel   Award Winning British Cured Meats   Fig Chutney   Seville Orange Marmalade   Our Sourdough [NGCIA]	£25.00
<b>Oven Baked Camembert</b> Truffle   Garlic   Fig Chutney & Seville Orange Marmalade   Our Sourdough	£17.95
<b>Oven Baked Baron Bigod</b> Truffle   Garlic   Fig Chutney & Seville Orange Marmalade   Our Sourdough <i>Upgrade to a 1kg Baked Baron Bigod Wheel - great for groups! £99.00</i>	£26.95

## SIDES

<b>Skin On Fries</b> [VG] [NGCI] £4.75	<b>Crispy Rosemary Gnocchi</b> [VG] £4.75
<b>Chunky Chips</b> [VG] [NGCI] £4.75	<b>Tenderstem Broccoli &amp; Almonds</b> [VG] [NGCI] £4.95
<b>Gem Leaf Salad</b> [VG] [NGCI] £4.75	<b>Roasted Portobello Mushrooms</b> [VG] [NGCI] £4.75
<b>Poacher 50 &amp; Truffle Fries</b> [NGCI] £5.95	<b>Mini Yarlington Tartiflette</b> [NGCI] £10.00

## LARGE PLATES

<b>Caesar Salad</b> Gem Lettuce   Poacher 50   Caesar Dressing   Crispy Bacon   Croutons   Anchovies <i>Add Grilled Chicken £5   Steak £7   Prawns £5</i>	<b>£14.50</b>
<b>Watermelon &amp; Graceburn Cheese Greek Salad</b> Cucumber   Tomato   Red Onion   Olives   Dill & Mint Dressing [VGA] [NGCI] <i>Add Grilled Chicken £5   Steak £7</i>	<b>£15.95</b>
<b>d'Arry's Vegan Burger</b> Pea Protein Patty   Mature Cheddar 'Cheese'   Vegan Bun   Guacamole   Harissa Mayonnaise   Lettuce   Tomato   Gherkin   Skin on Fries   Dressed Salad [VG] [NGCIA]	<b>£18.95</b>
<b>Crispy Chicken &amp; Oglesfield Parm</b> Crispy Rosemary Gnocchi   Balsamic Dressed Salad	<b>£18.45</b>
<b>Roast Half Chicken</b> Smoked Paprika & Honey   Fennel Slaw   Poacher 50 & Truffle Fries [NGCI]	<b>£18.45</b>
<b>The Tasting Room Tartiflette</b> Charlotte Potatoes   Shallots   Treacle Bacon   <b>Choose Yarlington, Duke Or Alpen Cheddar Cheese</b> Served With House Salad And Our Sourdough [NGCIA] <i>Add Roasted Field Mushrooms £3 [NGCI]   Double Yolk Egg £3 [NGCI]</i>	<b>£19.95</b>
<b>Double Smashed Steak Burger</b> House Burger Sauce   Treacle Bacon   Portobello Mushroom   Gem Lettuce   Dill Pickle   Salsa   Skin On Fries <b>Choose From Mayfield, Duke Or Yarlington Cheese to Finish It Off [NGCIA]</b>	<b>£19.95</b>
<b>Mussels</b> Tomato, Chorizo & White Wine   Skin On Fries [NGCI]	<b>£19.95</b>
<b>d'Arry's Cheesemonger Fondue [NGCIA]</b> A Blend Of Oglesfield, Isle Of Mull Cheddar & Mayfield, Garlic & White Wine Served With Our Sourdough   Mini Crispy Potatoes   Garlic Mushrooms   Chilli Seasoned Broccoli   Cornichons <i>Add Steak £7 [NGCI]   Grilled Chicken £5 [NGCI]</i>	<b>£20.00</b>
<b>Slow Cooked Beef Brisket Lasagne</b> Oglesfield, Isle Of Mull Cheddar & Mayfield Béchamel   Red Wine   Garlic Sourdough   Grilled Romaine Lettuce & Caesar Dressing	<b>£21.95</b>
<b>100z Sirloin Steak</b> Chargrilled Padron Peppers   Skin On Fries   Dressed Salad [NGCI] <b>Choose From Either: Peppercorn Sauce, Chimmichurri, Fondue Cheese Sauce OR Creamy Garlic &amp; Herb Mushroom Sauce</b>	<b>£27.95</b>
<b>Lemon &amp; Thyme Fillet of Salmon</b> Creamy Leeks & Peas   Black Pepper Crushed New Potatoes [NGCI]	<b>£23.50</b>

### **d'Arry's Cheesemonger Raclette £22.50 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 | Mini Crispy Potatoes

*Add Steak £7*

*Add Grilled Chicken £5*

*Add Crispy Prawns £5*

## LARGE PLATES

## PUDDINGS

<b>Lemon Sorbet Affogato</b>   Pedro Ximenez Sherry [VG] [NGCI]	<b>£8.95</b>
<b>Dark Chocolate &amp; Spiced Rum Fondue</b>   Banana & Walnut Cake   Poached Strawberries   Pretzels [V]	<b>£9.95</b>
<b>Frozen Strawberries &amp; Cream Cheesecake</b>   Watermelon & Mint Salsa   Shortbread [V]	<b>£8.95</b>
<b>Apple &amp; Rhubarb Crumble</b>   Clotted Cream Ice Cream [V]	<b>£8.95</b>
<b>Chocolate Brownie</b>   Chocolate Fudge Sauce & Vanilla Ice Cream [V]	<b>£9.95</b>
<b>Ice Creams</b> [NGCI] / <b>Sorbets</b> [VG] [NGCI]	1 Scoop <b>£3.50</b>   2 Scoops <b>£4.95</b>   3 Scoops <b>£5.95</b>

### **d'Arry's Cheeseboard**

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

**3 Cheese Selection** | **£12.50**

**6 Cheese Selection** | **£18.50**

**9 Cheese Selection** | **£24.50**

## CHILDREN'S MENU

### **2 COURSES £11.50**

**Cheese Burger** | Skin on Fries | Burger Sauce | Salad [NGCIA]

**Crispy Breaded Chicken** | Skin on Fries | Salad

**Cheesy Gnocchi** | Chimmichurri | Croutons [V]

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

**Ice Cream** | **2 Scoops** | Chocolate | Vanilla [VGA] | Strawberry [V]

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.