

We have carefully selected the finest range of artisan cheeses from all over Europe. The cheeses include a balance of flavours - mild to sharp; a balance of textures - soft, semi-soft, semi-hard and hard and a variety of milk types - cow, goat and sheep

M Cheese platters

A selection of artisanal cheeses served with honey, local chutney, grapes, apricot, walnuts, apple, borettane onions and a selection of finest crackers

Select 2 cheeses: £8.99 ~ Select 4 cheeses: £12.99

We would also recommend Barros LBV Port as an accompaniment for an additional price of £4.00 per glass.



Casatica

Lombardy, Italy

The flavour is open and grassy with a pleasant creamy and rounded texture

Milk origin: Buffalo

Pasteurised: Yes



Cornish Yarg

Cornwall, England

Loosely based on a Caerphilly recipe, the cheese is wrapped in nettle leaves, to preserve its fresh, bright, lactic taste

Milk origin: Cow

Pasteurised: Yes



Keens Extra Mature Cheddar

Somerset, England

Moist, tangy and powerful. At least an extra six months spent in the family's maturing rooms gives this Cheddar even more stunning complexity and richness

Milk origin: Cow

Pasteurised: No



Cabra al Vino

Castilla la Mancha, Spain

Delicate, fresh-tasting goats' cheese, bathed in La Mancha D.O. red wine, a bright taste and an aroma of berries

Milk origin: Goat

Pasteurised: Yes

If you have any dietary requirements, please speak to a member of staff

**Pecorino Riserva**

Tuscany, Italy

Made from the milk of Tuscan Maremma ewes. It is caved matured for at least one year. Intense, sweet and fruity flavour, with a fabulous crystalline, fudgy texture

Milk origin: Ewe**Pasteurised:** Yes**Waterloo Brie**

Berkshire, England

Creamy, with a yielding texture. Washed curds give a gentle, sweet flavour

Milk origin: Cow**Pasteurised:** No**Shropshire Blue**

Nottinghamshire, England

Rich, earthy and tangy, with the luscious creaminess that only hand laddling can bring

Milk origin: Cow**Pasteurised:** Yes**Emmentaler**

Canton of Fribourg, Switzerland

Matured for 16 months, it has the classic Emmental sweetness, intense and complex, with a long finish

Milk origin: Cow**Pasteurised:** No**M Choose a chutney**

Hand made in Buckinghamshire using local ingredients

Rhubarb and date or Pear, fig and walnut

If you have any dietary requirements, please speak to a member of staff