

CHEESE & PATÉ MENU

served in large portions with fresh granary bread.
£5.95 (orders are taken at the self service counter.)



BRITISH CHEESES

CHESHIRE

A loose, crumbly cheese with a tangy flavour. The oldest English cheese, first produced in the 12th Century.

MATURE CHEDDAR

The most widely copied English cheese, with a rich nutty taste. An American version Monterey Jack is also available.

OAK SMOKED CHEDDAR

Smoked cheddar delicately rolled in paprika.

DOUBLE GLOUCESTER

Firmer in texture than cheddar with a less nutty flavour.

RUTLAND

Mature cheddar made with beer, garlic and parsley.

WINDSOR RED

Cheddar blended with elderberry wine then aged for five months.

BLUE STILTON

This cheese was first served at the Bell Inn, Stilton Village over 2000 ago and is now the King of blue veined cheeses.

LANCASHIRE

A white buttery cheese with a clean, mild taste. It is also available with cracked black pepper.

HUNTSMAN

Double Gloucester with bands of Blue Stilton.

COTSWOLD

Double Gloucester flavoured with chopped onions and chives.

WHITE STILTON

A subtle flavoured white cheese. Also available with Garlic & Mushrooms, Apricots and Strawberries & Champagne

RED LEICESTER

A rich orange coloured cheese, matured for 3 months creating a loose texture and mellow taste.

WHIRL

Red Leicester with swirls of herb and garlic.

FIVE SHIRES

Layers of Derbyshire, Double Gloucester, Cheshire, Red Leicester and Cheddar.

ADMIRAL

An interesting blend of Mature Cheddar, Blue Stilton and port.

RED HOT CHILLIES

A hot, spicy cheese made with peppers and red chillies

WENSLEYDALE

Brightly coloured with a clean sharp flavour, this cheese was first developed by migrant French Cistercian monks in 1150. Also available with Cranberries and with Blueberries

INN KEEPERS' CHOICE

Cheddar with fresh onions and chives.

SOMERSET BRIE

An English version of the French classic producing a smoother, mellower flavour than the original.

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FRENCH CHEESES

STAGUR

A delicious creamy, blue veined cheese.

BRIE

A creamy cheese, with a honey rich flavour, made with cows milk.

PORT SALUT

Created by Trappist Monks, this semi-hard, yellow cheese became an instant success when first sold in Paris in 1873.

BOURSIN

A delicious, full fat, creamy cheese, flavoured with garlic and rolled in fresh herbs.

GOATS LOG

This deliciously creamy cheese is distinctively different in taste from cheese made with cows milk.

RUSTIQUE CAMEMBERT

This strong cheese is made from raw milk to enable a rapid ripening process.

GERMAN CHEESES

CAMBOZOLA

A mild blue veined Brie.

ITALIAN CHEESES

DOLCELATTE

A delicious blue veined cheese, with delicately flavoured Gorgonzola.

DUTCH CHEESES

EDAM

A pale yellow cheese, low in fat, noticeable by its bright red skin.

SCANDINAVIAN CHEESES

JARLSBERG

A hard-pressed cheese, whitish yellow in colour with firm interior and waxy sweet taste.

EMMENTALER

Produced from unfermented milk, which is boiled vigorously before allowing to mature to a mild flavoured hard cheese.

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PATÉS

All our pates are made to traditional recipes and use on the highest quality ingredients.

BRUSSELS

This is the original smooth pate. This is also available with Cranberries.

MUSHROOM

A version of the Brussels pate made with Mushrooms.

DUCK & PORT

A medium coarse pate made with Duck meat. Port is added to give a slightly sweet finish.

ARDENNES

A coarse pate with a mild taste. This is also available with mixed nuts.

GARLIC

A rich coarse pate flavoured with garlic and herbs.