

CHEESE AND CHARCUTERIE

Create your perfect Cheeseboard - mix & match from our 'Best of British' Selection

All Served with celery, grapes, spiced plum or tomato & red onion chutney, & crackers (Gluten-free crackers available).

CHEESE

Mr. Thomas's Chop House Cheddar

Firm yet beautifully creamy in texture, it delivers a bold, rounded flavour with notes of toasted nuts, caramelised butter and a gentle tang that lingers on the palate. A true Chop House cheese - robust, full-flavoured and made for good company!

25g / 50g / 100g

£1.50 / £2.50 / £4.00

Cornish Brie

Cornish Brie has a delicious mild and creamy flavour and a melting, smooth texture. The rich and creamy Cornish milk gives it a characteristic yellow, buttery colour.

£1.50 / £2.50 / £4.00

Trefaldwyn Blue

Trefaldwyn blue oozes with creaminess, and with this comes richness and a bold savoury tang to finish. The name Trefaldwyn comes from the Welsh for Montgomery meaning Baldwin's town. Glenn Lloyd third generation dairy farmer has now taken over production using his own herd of cows from the Daisy Bank Farm.

£2.00 / £3.50 / £6.00

Ribblesdale Floral

Made by Ribblesdale Cheese Company based in Hawes North Yorkshire. This is a soft Goats curd, slightly salted, infused with honey & rolled in edible flower petals. Newly launched in July 2024 this cheese looks & tastes stunning!

£2.75 / £5.00 / £8.00

Keens Cheddar

A tangy and intense unpasteurised farmhouse cheddar, with a distinct fresh citrus bite. The truckles are clothbound and matured for 12 months, giving a rich creamy flavour with a hint of citrus on the finish. This batch of Keens has been matured an extra 6 months to impart an even saltier tang!

£1.50 / £2.50 / £4.00

Kit Calvert Wensleydale

This semi-hard full fat cheese is made at the Hawes Creamery, where it has been produced for nearly a century, using milk from forty-three farms all within ten miles of the Creamery. This traditional farmhouse cheese has a natural rind which adds body giving an earthy finish.

£1.50 / £2.50 / £4.00

Sheffield Forge

A rich, crimson-hued Yorkshire red infused with the unmistakable tang of Sheffield's beloved Henderson's Relish. Crafted in Allerton Bywater, Castleford, this award winning blend boasts a deep, velvety texture and a bold flavour profile. Winner of the bronze medal at the World Cheese Awards.

£1.50 / £2.50 / £4.00

CHARCUTERIE

15g / 30g / 50g

Lishmans Fennel Salami

Outdoor bred pork, seasoned with fennel to produce an Italian style salami.

£1.50 / £2.50 / £3.75

Lishmans Pepperoni

Beef and pork blended together with fennel and cayenne for a lightly spiced salami.

£1.50 / £2.50 / £3.75

Lishmans Chorizo

Crafted from high welfare, Yorkshire outdoor bred pigs and has been awarded a 3 star Great Taste Award! Our Chorizo is seasoned with paprika and garlic.

£1.50 / £2.50 / £3.75

Lishmans Coppa

Cured from the neck (rib eye) of the outdoor reared pork and air dried for at least 6 weeks.

£1.50 / £2.50 / £3.75

Lishmans Speck

Made by award winning butchers Lishmans Speck is an air dried ham that has been smoked over oak for 6 hours.

£2.50 / £4.25 / £6.00

Before ordering, please speak to our staff if you have any allergies or intolerances. Although extreme care is taken, we cannot guarantee that any allergen ingredients will not be found in our food. Please note a discretionary service charge may be added to your bill, if you are unhappy with this it can be removed.