



Cheese Menu

Three Cheese Board

Choice of any three cheeses

£9

'The Full Monty'

All six cheeses

£15

Hard

Quickes extra mature Cheddar. A rich, rounded Cheddar.

Quickes Extra Mature Clothbound Cheddar delivers layer after layer of mouth-watering flavour. Naturally matured for 18-21 months.

Devon

Oaked smoked goat's

Clothbound and naturally matured, typically for six months.

Cold smoked using oak chips for a subtle smoky flavour with a nutty sweetness

Devon

Soft

This cheese is a handmade British cheese made by Cornish Country Larder at their farm in Cornwall. It is a rich, Brie-style cheese with a distinctive yellow, buttery pate. The creamery uses full fat, pasteurised cow's milk sourced from Cornwall to make this deliciously mild yet creamy cheese.

Cornwall

Goat's

Driftwood Goat's Cheese, fresh clean, slightly lactic aroma with a citrus tang

Somerset

Helford white

Helford White is a soft, somewhat squelchy 'washed rind' cheese. Rind washing is the technique which creates the colour, tangy flavour and aromatic whiff.

Cornwall

Blue

Our Beenleigh Blue has flavours which can range seasonally from lightly floral and yoghurt to robust and sweet. It has a delicate amount of blueing throughout. The texture of Beenleigh Blue is moist but crumbly.

Made with pasteurised sheep's milk and vegetarian coagulant.

Devon

All accompanied by condiments hand crafted by local producer Hillside including:

A selection of biscuits, celery, Jail Ale chutney, quince & fruit for cheese