



Cheese Menu

Three Cheese Board

Choice of any three cheeses

£9

'The Full Monty'

All six cheeses

£15

Hard

Godminster Vintage Oak Smoked Cheddar

Naturally and traditionally cold smoked over sustainable oak chippings for 9-12 hours.

Rich & creamy cheddar with a real depth of flavour, smooth texture and naturally occurring crystals.

Somerset

Sheep

Ew'es Sheep Rustler

Semi-hard rind washed cheese, is aged to around five months with a clean and nutty flavour.

Somerset

Soft

St Endellion Brie

A luxurious Cornish Brie. Creamy and full bodied soft cheese with a wonderful character and complexity of flavour which is both tangy and deliciously rich.

Cornwall

Goat's

Driftwood Goat's Cheese

Fresh clean, slightly lactic aroma with a citrus tang

Somerset

Wash rind

Keltic Gold

A pasteurised full fat, semi hard cheese with a Cornish cider washed rind. It is made with locally sourced cow's milk has a full round, nutty, smooth flavour with a soft sticky texture and pungent, edible ring.

Bude

Blue

Cornish Blue

The soft creamy gorgonzola style blue cheese is made using the farms high quality milk from its herd of Friesian cows. The cheeses are dry salted by hand before being left to mature for between 12 – 14 weeks

Liskeard, Cornwall

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

Sea salt, charcoal, oat and seed biscuits

Celery pickle, fig chutney, Bramley apple, quince, plum and port fruit for cheese