

CRATHORNE HALL

HOTEL
YARM, NORTH YORKSHIRE

CHEESE MENU

Choose your choice of cheese from our chef curated menu

Your choice of 3 cheeses £14 (346 kcal)

Your choice of 4 cheeses £17 (430 kcal)

Your choice of 5 cheeses £20 (530 kcal)

Crathorne orchid apple chutney, grapes & biscuits

YOREDALE WENSLEYDALE

Curlew Dairy, North Yorkshire, England the only raw milk made in Wensleydale using the fresh raw milk from the Crathorne Farm Dairy. Yoredale is a very different cheese to the snow-white, crumbly blocks found in supermarkets. Handmade by husband-and-wife team Ben and Sam Spence, it is bound in muslin and aged for around four months until it has a tender, yielding texture and warm, buttery flavour with yoghurt acidity.

ISLE OF MULL

J Reade & Sons, Isle of Mull, Scotland as invigorating as a walk along a windswept beach, Isle of Mull cheddar has a tangy flavour that is all its own. The Reade family make the cheese using raw milk from their own cows (the only dairy herd on the island), which are fed on spent grain husks, called 'draff', from the nearby Tobermory whisky distillery, as well as grazing the island's lush grass. Their unique diet contributes to the clothbound cheddar's distinctive flavour: rich, savoury and salty with an earthy edge that echoes the island's peat soil. The cheese is matured for up to 18 months in underground cellars on the farm, which is powered by electricity produced from wind and water.

KIDDERTON ASH

Butlers Farmhouse Cheeses, Lancashire, England. Kidderton Ash is a log-shaped, multi-award winning, handmade goat's cheese with a bright white, creamy interior and a distinctive, furry, speckled ash rind. Made with pasteurized goat's milk from the family's own herd in Lancashire, the ash coating adds subtle earthy and mineral notes, providing a contrast in colour, texture, and taste.

WATERLOO

Village Maid, Berkshire, England A mild, soft white cheese made from thermised Guernsey milk using a washed curd method to achieve a gentle buttery flavour. Its distinctive yellow colour is due to the natural carotene in Guernsey milk.

HARROGATE BLUE

Shepherds Purse, Yorkshire, England Harrogate Blue represents an important milestone for Thirsk-based Shepherds Purse, marking the passing of the baton from one generation to another. Created by the two daughters of founder Judy Bell in 2012, the cheese coincided with them taking over the day-to-day running of the business. A gentle blue cows' milk cheese with a golden body laced with a web of blue veins, it has a nice balance of creaminess and blue tang with a hint of pepper at the finish.

CRATHORNE'S FRUIT CAKE £4 SUPPLEMENT

Made by our pastry chef in house, our hearty fruit cake is fed with brandy and rum consecutively for 7 days and pairs beautifully with our very own chef selected cheese menu.

A discretionary service charge of 12.5% will be added to your bill

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Adults need around 2000 kcal per day. Prices inclusive of Vat at current rate. Prices and dishes correct at time of publishing