CHEESE

Elrick log

Errington has been making cheese in Lanarkshire, Scotland since the 80s, with cow and sheep milks. Recently, a small herd of goats joined the farm, Elrick Log was then created.inspired by French Loire valley Ste Maure, it is ash coated, and offers a combination of gentle acidity, creamy and lightly nutty aromas.
Unpasteurised, vegetarian rennet.

Lord London

With a pear shape, a semi soft cow milk cheese created for the London Olympics in 2010 by Arthur Allsop on the outskirts of Ashdown Forest in Sussex, with a rich and buttery paste under a semi thin rind.milks are sourced from 3 farms around the dairy. Lord London was served in 2011 to Prince William and Katie Middleton Royal wedding Breakfast
Pasteurised, vegetarian rennet

Wyfe of Bath

From Park Farm outside Bath,located in Kelston Park estate, made with milks from their own single herd of Holstein Friesians cows, semi soft texture, offering nutty, nearly sweet aromas
Pasteurised, vegetarian rennet.

Devon Blue

Created, in the late 70s, a moder British pioneer. Now produced by Ticklemore dairy in Devon near Totnes, an area which offers some of the best conditions for farming. rich and creamy milks, matured 8 to 10 weeks combine to release a spicy flavour. Pasteurised, vegetarian rennet

Rollright

With a distinctive thin layer of spruce bark circling the outside of this soft cheese, a rich, buttery cow milk cheese from the Costwolds newr Chedworth. Reminiscent of Vacherin Mont d'Or, it delivers a range os aromas , always keeping a gentle flavour. Pasteurised, traditional rennet

Caerphilly

Gorwydd moved away from South Wales to get better pastures, This cow milk cheese is now made in North Somerset, benefiting from ideal animal feed, aged longer between 3 and 4 months, offering unique fresh and lactic flavours
Unpasteurised, Animal rennet

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.