

CHEESE TROLLEY

ITALIAN CHEESE

1. DOLCELATTE

Is a delicious soft and creamy blue cheese that offers a milder alternative to powerful blue cheeses thanks to its sweet and delicate flavour it originates from the region of Lombardy in Northern Italy.

2. TALEGGIO

A semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust & a strong aroma, but its flavour is comparatively mild with an unusual fruity tang.

3. ASIAGO

From the Veneto region Asiago is a semi firm cheese made from cow's milk. It has a smooth texture with a slightly flowery, sweet taste. This cheese has a Protected Designation of Origin mark.

FRENCH CHEESE

4. COMTE

It is a semi-hard cheese with a texture that ranges from open, supple, and grainy for younger cheeses to dense, firm, and crystalline for more aged cheeses. When aged, its flavour is nutty, smoky, fruity and sweet.

5. KALTBACH

A firm pressed, deliciously smooth, French/Swiss cheese made using the finest cream & cow's milk. Kaltbach is matured in caves.

6. BRIE DE MEAUX

a classic French soft cheese from the Île-de-France region, known for its bloomy white rind, rich golden interior, and creamy texture, offering complex flavors of butter, mushrooms, nuts, and earthy vegetables

BRITISH CHEESE

7. GARLIC & NETTLE LYBURN

This cheese is made to the same recipe as the Lyburn Gold, but it is not matured for quite so long. As the name suggests, there is a hint of garlic and onion, paprika, ginger and horseradish, the nettle giving the cheese a touch of colour.

8. WOKEY HOLE CAVE CHEDDAR

A PDO rich, nutty, flavoursome typical cheddar, handmade from rich local milk in Dorset & then transported to the Cheddar Gorge Caves, where it gently allowed to mature in damp, humid conditions.

9. LORD LONDON

Lord London is a unique, award-winning, semi-soft, bell-shaped British cow's milk cheese known for its clean, creamy texture with distinct citrus notes and a fresh lemon tang, encased in a natural, edible white rind. Created for the 2012 Olympics, it's versatile, delicious cool or baked (with the top cut off and filled with garlic/herbs),

10. HARDY'S DORSET

Brook & Bucket signature sheep milk. Hard cheese, nine months mature. Cheese with a nutty sweetness.

11. GOAT

tangy, earthy, and bright, with a distinctive "goaty" flavor from caproic acid

4 Slice 15.00 - Extra add: slice 3.50- All cheese come with Grapes-Honey- celery- butter-Crackers-pickles

PORT

Taylor 10 years old 100ml 13.50
Graham's ITV 2020 Port
100ml £12.90

BRANDY & COGNAC

Courvoisier vsop 50ml 14.00
Hennessy vs 50ml 14.00
Remy Martin XO 50ml 19.90
Vecchia Romagna 50ml 12.00
Frapin xo 50ml 24.00
De Lord vs Armagnac 50ml 14.00

FIZZ

Alchool free Prosecco

8.90

Prosecco 125ml
9.90

Prosecco Rose' 125ml
10.90

Raspberry Vodka & Tonic
12.90

Max's Balsamic G&T
12.90

Max's Balsamic V&T
12.90

RED WINE

Rosso del Salento- Negroamaro/ Malvasia
IGT 125ml 9.90 (ask for details)

WHITE WINE

Traminer aromatico Ca' Bolani Aquileia
125ml 8.90 (ask for details)

DESSERT WINE

Moscato D' Asti 125ml 11.90

LIQUORS LIQUORS

Frangelico Hazelnut 50ml 9.90
Amaretto 50ml 9.90
Pink Grapefruit & elderflower Gin-
50ml 9.90

