


WESTCOUNTRY CHEESE

Served on a glass platter with assorted biscuits, celery, apple, walnuts and grapes. Please choose from the following selection...

SHARPHAM BRIE
Sharpham is a Coulommiers type cheese which has been handmade in the creamery since 1980. It is a mould ripened cheese with a unique flavour & creamy texture. Made by Sharpham Cheese Company, Totnes, Devon.

DEVON BLUE
Rich, creamy cheese made with cows milk & matured for a minimum of 4 months. Made by Ticklemore Cheese Company, Totnes, Devon.

DEVON OKE
A traditional Curworthy matured for 5 - 6 months with a natural rind. Made by the Curworthy Cheese Company, Stockbere Farm, Jacobstowe, Nr Okehampton, Devon.

QUICKES LOCAL CHEDDAR
Slow Mature cheddar, matured over 18 months to give it its real depth and complex flavour which is unique to cheddar, made on Quickest Farm in Devon

GUEST CHEESE | VULSCOMBE GOATS CHEESE.....
Texture like white stilton, rich & creamy acid cured cheese. Made by Graham & Josephine Townsend of Higher Vulscombe, Tiverton Devon.

RUBY PORT £3.40 PER 50ML
LBV PORT £4.75 PER 50ML
1994 VINTAGE PORT £9.95 PER 50ML
DESSERT WINE £4.50 PER 75ML
MARTELL VS £3.90 PER 25ML
REMY MARTIN £5.50 PER 25ML
REMY MARIN XO £11.00 PER 25ML