

THE JOCKEY'S BRITISH CHEESEBOARD

Any Three Cheeses £6.95 Any Five Cheeses £9.95

All Seven Delicious Cheeses to Share £13.95

Our Handpicked Selection of the best of British cheeses. All served with Spiced Pear Chutney, Quince Jelly, Artisan Crackers & Oatcakes, Fig & Almond Cake, Farmhouse Butter and a drizzle of delicious Truffle Acacia Honey at the table if you wish...

Blue Monday Alex James Presents/ Shepherds Purse, Yorkshire, England
named after the new order anthem, this punchy blue cheese from blur bassist and cheese guru, alex james is a hit in its own right. the cheese is smooth and salty much like a continental blue, with a unique blue culture giving it a more powerful tang.

Cornish Wild Garlic Yarg Lynher Dairies, Cornwall, England
crumbly, zesty cornish yarg, wrapped in wild garlic leaves which are handpicked in the cornish woodlands each year

Baron Bigod Fen Farm Dairy, Suffolk, England
third generation dairy farmer jonny crickmore and his wife dulcie decided to turn their hand to cheesemaking. after a whirlwind trip to france to buy a herd of montbeliarde cows, the couple returned home to suffolk to make a raw milk brie de meaux style cheese called baron bigod, which is named after a local 12th century nobleman

Goddess Alex James Presents/ White Lake, Somerset, England
this voluptuous semi soft cheese from rockstar-turned-cheese-buff alex james lives up to its divine name. much of that is due to the use of rich creamy guernsey milk. this indulgent cheese is washed in somerset cider brandy to add another dimension.

Lincolnshire Poacher Double Barrel FW Read & Sons, Lincolnshire, England
this cheese is rich, strong and savoury with compelling pineapple flavours and a frisky kick. it is matured for up to two years and the head cheesemaker practises the trombone in between cutting and milling the curd!

Clara Cheese Cellar Dairy, Worcester, England
this delicious local goats' cheese is sprinkled with a layer of ash, which makes a telling contribution to the final flavour. a dense and creamy cheese with a buttery flavour cut through with lemony notes and a hint of freshly cut grass, which unfolds into a long savoury finish.

Beechwood Snowdonia Cheese Company, Snowdonia, Wales
this award winning cheese has a gently nutty texture and subtle smokey hues. it is a naturally smoked cheese that really captivates with mellow depth and warmth.

The perfect accompaniment to your cheeseboard...

Vieux Remparts, Lussac-St-Emillion, Bordeaux	£6.50 (175ml)	£8.60 (250ml)
Cantine San Marzano, Primitivo 'Il Pumo' Apulia Italy	£5.50 (175ml)	£7.25 (250ml)
Taylor's 10 year Tawny Port (50ml)		£5.00
Taylor's 2007 Late Bottled Vintage Port		£3.75

DESSERTS

'Seven Deadly Sins' Sharing Desserts £14.95

Not sure what to choose? why not try a little of each...

Sticky Toffee Pudding, Passionfruit Crème Brulée, Mint Choc Chip Ice Cream,
Chocolate & Banana Strudel, Strawberry & White Chocolate Cheesecake,
Mango Sorbet, Lemon & Raspberry Possett

Chocolate & Banana Strudel £6.95
chocolate sauce, banana fudge ice cream, roasted almond nibs

Passionfruit Crème Brulée £6.95
mango & passionfruit salsa, mango sorbet, toasted coconut

Sticky Toffee Pudding £6.95
salted caramel sauce, organic vanilla ice cream

Lemon & Raspberry Possett £7.25
shortbread & lemon meringue ice cream

Strawberry & White Chocolate Cheesecake £7.50
strawberry compôte

Organic Local Farm Made Ice Creams and Sorbets choose any three £5.95
Vanilla, Chocolate, Rum & Raisin, Lemon Meringue,
Amaretto, Banana Fudge, Mint Choc Chip, Irish Cream,
Mango Sorbet, Blackcurrant Sorbet, Lemon Sorbet, Raspberry Sorbet

DRUNKEN AFFOGATO £5.95

ice cream and alcohol were clearly made for each other...
a single scoop of ice cream with a single shot of liqueur

Pirate's Delight rum and raisin ice cream and appleton estate jamaica rum

After Eight mint choc chip ice cream and crème de menthe

Amaretto Dream amaretto ice cream and disaronno amaretto

Citrus Blast lemon sorbet and limoncello

Luck of The Irish irish cream ice cream and baileys liqueur

The perfect accompaniment to your dessert...

Brown Brothers Orange Muscat and Flora, Victoria, Australia	£5.00 (100ml)	£16.95 Half Bottle
Chateau Raymond- Lafon 2008, Sauternes, Bordeaux	£8.50 (100ml)	£28.95 Half Bottle
Elysium Black Muscat, Andrew Quady, California	£7.25 (100ml)	£24 Half Bottle
The Ned Noble Sauvignon Blanc, New Zealand	£6.50 (100ml)	£22 Half Bottle