

# CHEESE

stones  
RESTAURANT



## OAK SMOKED BRIE

*Morpeth, Northumberland*

A pasteurised soft French brie, naturally smoked over real oak wood chips which enhances its true flavour and gives it a slightly firm, creamy texture.



## YORKSHIRE BLUE

*Thirsk, North Yorkshire*

Handmade and matured over eight weeks. Turned by hand to create a lovely blue veining and smooth texture. Buttery, sweet and mild, with age, the flavour deepens and becomes more complex without compromising creaminess.



## GRANDMA SINGLETON'S TASTY LANCASHIRE

*Longridge, Lancashire*

Hard, pasteurised cows' milk cheese offering a full-bodied, tangy, slightly salty flavour and a creamy, but faintly crumbly, texture. Matured for ten months, it is the strongest Lancashire cheese available in the UK.



## FOWLER'S LITTLE DERBY

*Earlswood, Warwickshire*

Hard pressed cheese, naturally rinded. Over washed with annatto, it has a hard and fractured texture, nutty aroma, complex strong farmhouse flavour and seasonal colour variation.



## OWD TIMER

*Birdlip, Gloucester*

Aged from 18 months to 2 years, Owd Timer is a punchy treat for anyone who likes a strong, powerful cheese. Made using fresh milk from Carron Lodge's own herd and hand-waxed for protection.



## CAPRICORN'S GOAT

*Lubborn Creamery, Somerset*

Pure white, crumbly, slightly nutty with a touch of salt, this cheese grows creamier as it ages and develops a richer, fuller flavour. Aged from seven days to 10 weeks, this is a mouthful of zingy freshness.

If you have a specific allergy or dietary requirement, please let us know. **v** vegetarian