

# CHEESE

stones  
RESTAURANT

## 1 Wookey Hole Cheddar

The cheese is carried by hand two hundred feet underground into the Wookey Hole Caves in the Mendip Hills where it is left to mature. The constant temperature, atmosphere and humidity enables it to take on a distinctive earthy, nutty flavour.

## 2 Smoked Brie

A wonderful creamy brie with subtle smokey flavour imparted by slowly smoking over whisky barrel chippings. Smoking enhances brie's true flavour while giving it a slightly firmer texture.

## 3 Dovedale Blue

From Hartington Creamery, Pike Hall, this unique blue cheese' protected status means it can only be produced within 50 miles of the River Dove. Made with local Derbyshire milk, this wonderfully creamy rich blue cheese is brine-dipped rather than dry salted giving it a distinct appearance and flavour.

## 4 Cornish Yarg

As the cheese matures, its edible wrap imparts a delicate, mushroomy taste and develops its unique bloomy white appearance. Once matured, nettled Yarg is fresh, lemony and creamy under its beautiful rind, with an irresistible crumble in the core.

## 5 Peakland White

This young cheese, is only matured for two weeks, making it fresh and high in lactose - producing a lovely mild, creamy, crumbly, and slightly salty cheese.

## 6 Kidderton Ash Goat's Cheese

A silky-smooth goat's cheese coated and matured with ash for a distinctive finish that is furry and speckled. Kidderton Ash is a bright white cheese that gets creamier with each day.



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

v vegetarian | vo vegetarian option | gf gluten free | gfo gluten free option | n contains nuts

