

THE PRIDE OF PADDINGTON



SPECIALITY CHEESE BOARD £14

*Featuring five Cheeses from the most famous dairy in Covent Garden, London
Accompanied by crackers, grapes, celery, apple and caramelised onion chutney*

STICHELTON

Made with unpasteurised cow's milk and animal rennet at Collingthwaite Farm, Welbeck Estate, Nottinghamshire. This fine example of blue cheese has cool, buttery flavour with nutty, toasty notes. The spicy element from the blue mould gives a long lasting savouriness and caramel like sweetness

MONTGOMERY

Made with unpasteurised cow's milk and animal rennet at Manor Farm, North Cadbury, Somerset. This delicious cheese has rich, sweet, fruity, nutty, beefy flavours. Sometimes reminiscent of the caramelised edge of a Sunday roast.

RISELY

Made with unpasteurised sheeps milk in Risley, Berkshire, this rich, cheese has slightly salty buttery flavours from the edges cut, by the fresher more lactic centre. The paste has an oozing texture under the rind and a slightly firmer, curdy consistency in the centre

BERKSWELL

*Made with unpasteurised sheeps milk and animal rennet in Ram Hall, near Berkswell, West Midlands
This is a rich, sweet, fruity, nutty cheese that sometimes has a fruity acidity that reminds us of pineapples and is sometimes buttery and biscuity, however, the flavours are always long, deep and mouth filling.*

STINKING BISHOP

Made with unpasteurised sheeps milk and animal rennet The flavours are subtler than the smell suggests, but have the characteristic earthiness and pungency of the best washed-rind cheeses. Rich, soft, curdy and a tacky paste with pungent, savoury, lactic flavours