



## CHEESE MENU

Selection of 3 artisan cheeses, chutney, biscuits £8.00

Add additional cheese £2.00

### **Washed - Maida Vale - UK - unpasteurized - cow's**

Washed in a west coast IPA, punchy, hoppy, tangy on the palate, buttery texture

### **Washed - Golden Cenarth - Wales - pasteurized - ewes**

Pungent savoury flavour with nutty overtones, and a springy but smooth texture

### **Hard - Kaltbach Creamy - Switzerland - pasteurized - cow's**

A firm pressed, mountain cheese made using fresh cow's milk with the addition of fresh cream

### **Soft - Tunworth - UK - pasteurized - cow's**

A soft, rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

### **Hard - True Grit Cheddar- UK - pasteurized - cow's**

Strong, tangy and rounded. The name originates from the formation of salt crystals as the cheese matures.

### **Blue - Colston Basset Stilton - UK**

This one of the smallest dairies in the UK. They make their pasteurized cow's milk Stilton the traditional way using hand-ladled curd and animal rennet, not to be found at any other Stilton maker.

## DESSERT & FORTIFIED WINES

Tawny Port (100ml) £6.50 | LBV Port (100ml) £9.00 | White Port £7.00

Pedro Ximenez Sherry(50ml) £7.50 | Tio Pepe (50ml) £4.00

Grange Neuve, Monbazillac, Dordogne, France 2011(100ml) £7.50

Barley sugar & honey on the nose, perfectly balanced palate

## Bain & Bridges at The White Hart

Patrons - Tom & Jamie Bainbridge