



driftwood
Cheese Menu

All served with homemade digestive biscuits, seasonal chutney, fig & hazelnut bread

Bath Blue

A crumbly cow's cheese with a degree of surface ripening and some subtle blue veins.
Organic and pasteurised. (V)(P)

Sharpham Elmhurst

Elmhurst is an unpasteurised triple cream, mould ripened cheese, similar to 'Vignotte'. Has a surprisingly light and silky texture with a white and bloomy rind. (V)(U)

Eve

A soft unpasteurised goat cheese that is mould ripened, rind washed with Somerset Apple Brandy & wrapped in a vine leaf. Creamy with a wonderful flavour. (U)

Vintage Gunstone

Semi-hard, unpasteurised, handmade Goats' cheese locally near Crediton. The cheese has a light, buttery and firm texture with a creamy, smooth and delicate flavour which increases with maturity. (V)(U)

Helford White

Soft Cornish pasteurised white cow's cheese, washed with a brine, giving an apricot pink rind with a tangy flavour. (V)(P)

U = Unpasteurised P = Pasteurised V = Vegetarian Friendly

The cheese board is available as an extra course for £8.00

*Service is not included and is at our guests discretion
Please advise us of any dietary requirements or food intolerances*

