

# *Cheese & Meat Platter*

Your choice of 5 or 8 cheeses and charcuterie.  
Served with bread, crackers, condiments plus a couple of delicious extras!

5 Piece £38.00 *Perfect for two to share*

8 Piece £52.00 *Perfect for three to share*

*Choose from...*

## *Cheese*

### **Cricket St Thomas Brie**

Hand turned and traditionally ripened, Cricket St Thomas Brie is a gorgeously creamy soft cheese, with a mild, fresh flavour and soft edible rind.

### **Sharpham Rustic with Dulse and Sea Lettuce**

A fresh, rich and crumbly cheese laced with gems of locally hand-harvested seaweed. The addition of seaweed gives a subtle, savoury, umami finish to the classic Sharpham Rustic.

*2023 Global Cheese Awards Silver medal*

*2022 Taste of the West Gold medal*

### **Rutland Red**

A buttered, cloth-bound cheese that is matured for six months to produce a flaky, open texture with a slightly sweet, caramelised flavour and a rich golden orange colour.

*2023 Global Cheese Awards Bronze medal*

### **Wild Garlic Cornish Yarg**

A crumbly, zesty Cornish Yarg wrapped in wild garlic leaves which are hand-picked in the woodlands of Cornwall each year.

*2023 Artisan Cheese Awards Best Vegetarian Cheese*

*2022 World Cheese Awards Gold medal*

*2022 Taste of the West Gold medal*

### **Colston Bassett Stilton**

Made by one of the smallest Stilton producers in the country, it's mellow, smooth and creamy with evenly spread blue veins.

*2019 Great Taste Award*

*2018 British Cheese Awards Gold medal*

### **Barber's 1833 Vintage Cheddar**

A creamy texture & smooth finish, this cheese is aged for at least 24 months. It contains naturally occurring crystals giving it a distinctive crunch.

## *Charcuterie*

### **St Agnes, Downs Farm, Air-Dried Beef**

Grass fed, Red Ruby and Hereford cattle farmed and cured at Downs Farm St Agnes.

### **Chorizo, Ibérico Bellota**

Flavoured with smoked paprika and garlic and then naturally cured for 80 days lending it a considerable depth and sweetness.

### **Italian Coppa**

Salted and spiced pork with black pepper and naturally cased. After being seasoned for 45-60 days the result is sweet but intense.

### **Scottish Wild Venison Salami with Green**

#### **Peppercorns**

Dry cured and oak smoked venison salami flavoured with green peppercorns. It has a distinctive gamey flavour with a little heat from the peppercorns.

*2020 3 Star Great Taste Award*

# Starters, sides, nibbles...

## **Nuts** £3.50

A mix of smoked almonds & salt and pepper cashews  
From the Cornish Olive Stall in St Austell

## **Deep fried Brie Wedges** £6.00

Deep fried wedges of brie with a crispy coating and melting middle.  
Served with cranberry sauce.

## **Courgette Fries** £6.00

Grana Padano and poppy seed coated courgette fries.  
Served with garlic mayonnaise.

## **Avocado & Mozzarella Salad** £6.00

With cucumber, cherry tomato, red onion & pesto

# Dessert

## **Warm Raspberry Brownie** £6.95

Our delicious triple chocolate brownie, studded with raspberries and served warm with raspberry coulis and vanilla ice cream

## **"Burnt" Basque Cheesecake** £6.50

Homemade baked cheesecake, served with shortbread hearts and our award winning salted caramel sauce