



MIDDLETHORPE HALL CHEESEBOARD

BATH SOFT CHEESE, PARK FARM, BATH

Soft and yielding with a white bloomy rind, once cut into it reveals an ivory coloured interior. The flavour is mushroomy and creamy with a hint of lemons. This Cheese dates back to the time of Admiral Lord Nelson who, in 1801, was sent some by his father as a gift. It was recorded that Nelson's sweet heart was 'gratified' by the flavour of this cheese!
 2018 World Cheese Awards – Gold Medal
 (pasteurised cows' milk, organic)

SPARKENHOE SHROPSHIRE BLUE, SPARKENHOE FARM, LEICESTERSHIRE

A unique cheese, hand-made by Will Clarke, from the family's own pedigree Holstein-Friesian cows. Lightly laced with blue, this creamy cheese is made with unpasteurised milk and coloured with annatto, which are the seeds of the exotic Achio tree found in South and Central America. This also gives the cheese a very mildly spicy flavour. The orange hue contrasts beautifully with the blue veins leaving a cheese that is not only a pleasure for the eyes but also the taste buds of a mellow rich and buttery texture.
 (unpasteurised cows' milk)

SOLSTICE, WHITE LAKE DAIRY, SOMERSET

Made from Guernsey cow's, the rich milk gives this cheese a golden hue and creamy flavour; washed in Somerset Cider Brandy and matured for approximately 4 weeks. This is a washed curd cheese similar to something you may find in the Champagne region of France. Leaving this cheese to age slightly longer will develop the flavours to a more distinct and pronounced level while the texture becomes more soft and creamy.
 International Cheese and Dairy Awards 2023 - Gold and Bronze Awards
 (pasteurised cows' milk, suitable for vegetarians)

CLARA, CHEESE CELLAR DAIRY, WORCESTERSHIRE

Sprinkled with a layer of ash, which makes a telling contribution to the final flavour and texture. The paste is dense and creamy with a buttery flavour cut through with lemony notes and hints of freshly cut grass, before it unfolds into a long savoury finish. The dark rind contrasts against the brilliant white paste making Clara the star of any show.
 2017 British Cheese Awards – Gold (Best Soft Cheese)
 (unpasteurised goat's milk, suitable for vegetarians)

BLACK TRUFFLE ORGANIC CHEDDAR, GODMINSTER FARM, SOMERSET

A dairy farm down in Bruton for over 100 years, the herd now consists of Friesian, Norwegian Red and Norwegian Brown cows and are watched over by Richard Hollingbery and his family. The wonderful umami and aroma of the truffle with the smooth creaminess of their distinctive Vintage Organic Cheddar combine to create a truly memorable cheese and is made with the revered ingredient of European Black Truffles, authentically hunted using a truffle hunter and hound.
 (pasteurised cows' milk, suitable for vegetarians)



PORT & MADEIRA

	50ml	bottle
Kopke, 10 Year Old White Port (75cl)	10.00	95.00
<i>Robert Parker – 90 points, Sine Spectator – 92 points</i>		
An appealing gold colour. Elegant and complex, with aromas of spice, prevailing notes of dried fruit and elegant hints of wood. Smooth and round on the palate, it shows complexity amidst intense flavours of dried fruit. An excellent finish.		
Fonseca, Unfiltered, Late Bottled Vintage, 2016	7.00	55.00
Fine, elegant bouquet. Rich black fruit and dark cherry aromas, with hints of eucalyptus and spice. The palate shows luscious, rich blackberry fruit and a hint of blueberry. A wine with lovely textural quality; velvety smooth. The finish is rich in flavour and wonderfully intense and long. The Fonseca is aged in oak vats (27,500 litres), where it gradually matures and falls bright. Then after 5 years it is then drawn off into bottle with no fining or filtration.		
Warre's Otima, 10 year old Tawny (50cl)	7.00	55.00
<i>2014 Decanter Wine Awards – Gold Medal, 90 points – James Suckling, Wine Spectator</i>		
Otima is a Premium Quality Port from a renowned Port house, and brings a lighter, more contemporary style to reflect today's lifestyle - a contemporary, quality drink, versatile enough to be enjoyed anytime. A ripe and rich tawny. Loads of caramel, honey and dried fruit. Full-bodied, sweet and very toffee like on the palate. Long finish.		
Henriques & Henriques, Bual, 15 year old (Madeira, 50cl)	10.50	80.00
<i>Decanter – 93 points</i>		
Fine, fragrant aromas of fresh leaves, green tea and flowers. On the palate, it has rich toast and marmalade character yet at the same time it is gentle and beautifully concentrated, with an incisive finish. Near-perfect poise. Terrific with blue cheese or chocolate desserts		
Ferreira, 2016 (75cl) Wine Spectator Magazine – 94 points	16.00	155.00
"Aroma of great complexity and intensity, with black fruits in raisins such as plum and fig. It reveals balsamic notes to heather and sous bois, notes of licorice, cocoa and chocolate, fruit of an excellent maturation. In the mouth it is dense, voluminous, with well integrated acidity presenting notes of milk chocolate with cherry and an end of great longevity and complexity." <i>Robert Parker – 94 points</i>		
Taylor, 2000 (75cl) Robert Parker – 98 points	-	180.00
Among the most saturated blue/purple/black-coloured examples of the vintage, Taylor's 2000 tastes like a young vintage of Château Latour on steroids. Aromas of graphite, blackberry liqueur, crème de cassis and smoke jump from the glass. Spectacularly concentrated and enormously endowed, with sweetness allied to ripe tannin, decent acidity, and layer upon layer of fruit and extract. Leading candidate for the port of the vintage. Terrific again with blue cheese.		
Fonseca, 1970 (75cl) Robert Parker – 93 points	-	200.00
Fonseca is one of the great port lodges, producing the most exotic and most complex port. It excels in its magnificently complex, intense bouquet of plummy, cedary, spicy fruit and long, broad, expansive flavours.		

A discretionary 12.5% service charge will be added to your final account.