



Cheese Menu

Choose three or five cheeses from our English selection to create your own tailor made cheeseboard. **11/15**

Sharing board of all eight cheeses suitable for two to three people. **24**

Cheeses are accompanied with quince jelly, homemade tomato chutney, artisan crackers.

Cerney Ash (4 miles from Stratton House Hotel)

This is an unpasteurised fresh goat's cheese, hand coated with an oak/ash/sea salt mix. Visually striking with a charcoal surface and pure white interior. Smooth, clean, strong citrus flavours with a somewhat light, mousse texture.

Royal Basset Blue (17 miles)

This soft blue cheese is made at Brinkworth Dairy and was named after the nearby Royal Wootton Bassett. The small herd grazes for 240 days a year in the lush pastures of the Dauntsey Valley, which helps give the cheese it's smooth texture. It has a blend of creamy, sweet and nutty flavours.

Cotswold Brie (19 miles)

The Weaver family have been farming in the Cotswolds since 1570, and making award winning cheeses since 2005. A soft, bloomy, rinded cheese with a pale yellow, buttery taste. More delicate than a French Brie with fewer hints of mushroom, it's made with organic milk from the farm's herd of 250 Friesian cows.

Oxford Isis (37 miles)

Similar in style to the French Epoisses, this is a soft washed-rind cheese. Washed in honey mead which gives it a lovely sweetness that balances nicely with its pungent aroma. Named after an alternative name for the River Thames, where it flows from the Cotswolds to Oxfordshire.



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Ragstone (55 miles)

A soft, matured goat's cheese with a smooth, dense fudge texture. Flavour profile is lactic and lemony. Has a thin mould rind, which is perfectly safe to eat. Originally created near Ragstone Ridge near Sevenoaks, now produced in the Golden Valley in Herefordshire.

Shropshire Blue from Colston Bassett (105 miles)

Contrary to its name, this cheese has no connection to Shropshire. According to folklore, Shropshire Blue originated from Inverness in the 1970s by a Stilton cheesemaker called Andy Williamson. This is a blue cheese made in a similar way to Stilton. The orange colour comes from the addition of annatto.

Wookey Hole Cave Aged Traditional Cheddar (127 miles)

Wookey Hole Cave Aged Cheddar is traditional PDO (Protected Designation of Origin) cheddar made on the Ashley Chase Estate in the heart of West Dorset. Aged in natural caves, this traditional cheddar is rich and tangy, with distinctive earthy and nutty flavours.

Cornish Kern (217 miles)

A previous Supreme Champion Winner at the the World Cheese Awards, Kern is a hard farmhouse cheese made from the grass-rich Cornish milk of the same dairy that produces Cornish Yarg. Kern, which means round in Cornish, is similar in style to Savoie cheeses but is slightly nuttier in flavour.

Fortified	50ml	Dessert Wine	Bottle
Bristol Cream Sherry	5	Floralis Moscatel Oro	75 ml 4.5 31
Cockburns LBV Port	4	Catalunya, Spain	
Courvoisier VS Cognac	8.5	Gonzalez Byass Nectar,	50 ml 5 48
Courvoisier VSOP Cognac	14.4	Pedro Ximenez Dulce, Spain	

If you have any allergies or dietary requirements please speak to a member of staff.