

Pexommier - Pextenment Cheeses, Todmorden, Halifax...

Carl Warburton the cheese maker from his 150 strong organic herd, situated in Halifax. Based on a Coulommiers recipe, not unlike Camembert. Matured for 4-8 weeks this mould ripened cheese with its soft yielding texture is a marvel of local produce. P C V O

Nettle Nipper - Ivy House Cheeses, Southowram, Halifax...

Dianne & Jeff Gill make this local cheeses on their small holding in Halifax. This creamy Lancashire crumbly style cheese, fresh curd tasting with the addition of nettles, make this a very appetising cheese. P C V O

Black Bomb - Newhouse Farm, Goosnargh, Preston...

Legendary cheese made by the Shorrocks family, this is a strong two year matured Lancashire made famous by its bomb like appearance. P C V

Blacksticks Blue - Butlers, Inglewhite, Preston...

Made by Butlers and undoubtedly one of the best blue cheeses. It starts with the nose, continues through the creamy taste and texture, and finishes with an after taste of sheer satisfaction. P C V

Bluemin White - Shepherd's Purse, Thirsk, North Yorkshire...

From Judy Bells Empire, developed on the farm by Katie. It's a soft, creamy, mould ripened cheese.. Ripening from the outside in developing an almost brie like texture with a velvety blue rind. P C V

Federia - Larkton Hall Farm, Hampton, Malpas...

Made by Anne Connolly, a former chef who worked in the Italian Alps where she learnt to make alpine cheese, Federia is just that a mature alpine style cheese. UP C V

Cofton - Thornby Moor Dairy, Thursby, Carlisle...

Carolyn Fairbairn has been making cheese since 1979, entirely self taught. This unusual cheese made with a mixture of cow's milk and goat's milk, it is Semi-soft with a blooming rind which gives a slight blue taste. UP C G V

Oxford Isis - Oxford Cheese Company, Oxford...

Probably one of the popular cheeses in England, made by Baron Pouget, this Epoisses style cheese but gentler on the senses is washed with a honey mead to produce this irresistible soft cheese. UP C V

Tunworth - Hampshire Cheeses, Herriard, Hampshire...

A very intriguing Camembert style cheese made by Stacey Hedges & Charlotte Spruce in Hampshire, a very appealing rich, sweet, nutty, soft mould ripened cheese with truffle aromas with long lasting mouth-filling qualities. UP C A

Tymsboro - Sleight Farm, Nr Timsbury, Somerset...

Mary Holbrook pyramid ripened ash coated goats cheese, matured for two weeks, to allow a natural rind to form. During this time, the texture become like smooth ice cream with a rounder flavour. UP G A

Lincolnshire Poacher - Ulceby Grange Farm, Alford...

Simon & Tim Jones produce this really famous cheese, they have a dream cheese makers philosophy. Matured for 14 months, a cross between alpine and a cheddar cheese. UP C A

Lanark Blue - Walston Brahead Farm, Ogcastle, Scotland...

Often described as Scottish Roquefort. Humphrey's sheep graze the wild heather pasture which impart their flavours to this Roquefort style cheese, its strength varying from full to fierce is only available from June to January, grab while you can. UP E V

Celtic Promise - Teifi Farmhouse Cheese, Ceredigion, Wales...

James Aldridge's pioneered cheese maturing back in the eighties, this Welsh cheese is a classic. The cheese is washed in cider, which is referred to as 'smear ripening' often associated with Epoisses cheese, this makes for a depth of flavour unsurpassable. UP C V

Any three cheese £7.95

Additional cheeses £1.95 each

A Piece of cheese & a glass of LBV £5.95

All cheeses are served with homemade port & fig chutney, damson jelly, cheese biscuits, homemade steeped fruit cake & celery...

Please see our list of drinks to accompany your cheeses, on the back page...

Key P - Pasteurised UP - Un pasteurised V - Vegetarian Rennet A - Animal Rennet
C - Cows Milk E - Ewes Milk G - Goats Milk O - Organic

Something you may like to drink
with your cheese (All served 50ml in less otherwise stated)

I Kingston Black Apple Aperitif, Somerset Cider Brandy Company 3.95, 100ml
(Unorthodox as it may appear this mix of apple brandy and single growth
apple juice is just the tickets to alpine and blue cheeses)

II - Krohn 2005 LBV Port 3.00

(The standard, or as my good friend Cooper would say, YOUNG MAN... *I'll tell you this... long pause, I tell you this... long pause*, but then we all don't drink as much as Cooper, do we... This is sourced from a single harvest opposed to a generic LBV giving it the characteristics of a top year)

III - Seppeltsfields Para Grand 10 yr, Barossa Valley Australia 3.95
(This Tawny port but made in Australia, but just that, aged for a minimum of 10 years resulting in a fantastic new world alternative)

IV - Krohn Heritage Fine Tawny Port 3.95

(In my humble opinion, Tawny port is the perfect cheese accompaniment, these guys at Weise and Krohn know a thing about making a decent quaffable drop, so where half way there)

V - Graham's 10 yr Tawny Port 4.50

(If you're a Tawny lover as myself, this is the icing on the cake, its had longer to mature and develop into a more sophisticated drop, its isn't just good for cheese, its just about perfect for great cheese)

VI - Madeira Heriques & Henriques 3.00

(Madeira has a bad rep and for no good reason this is great quality and very drinkable with good cheese, its smoulders dates, nuts and all things nice with cheese, give it a try)

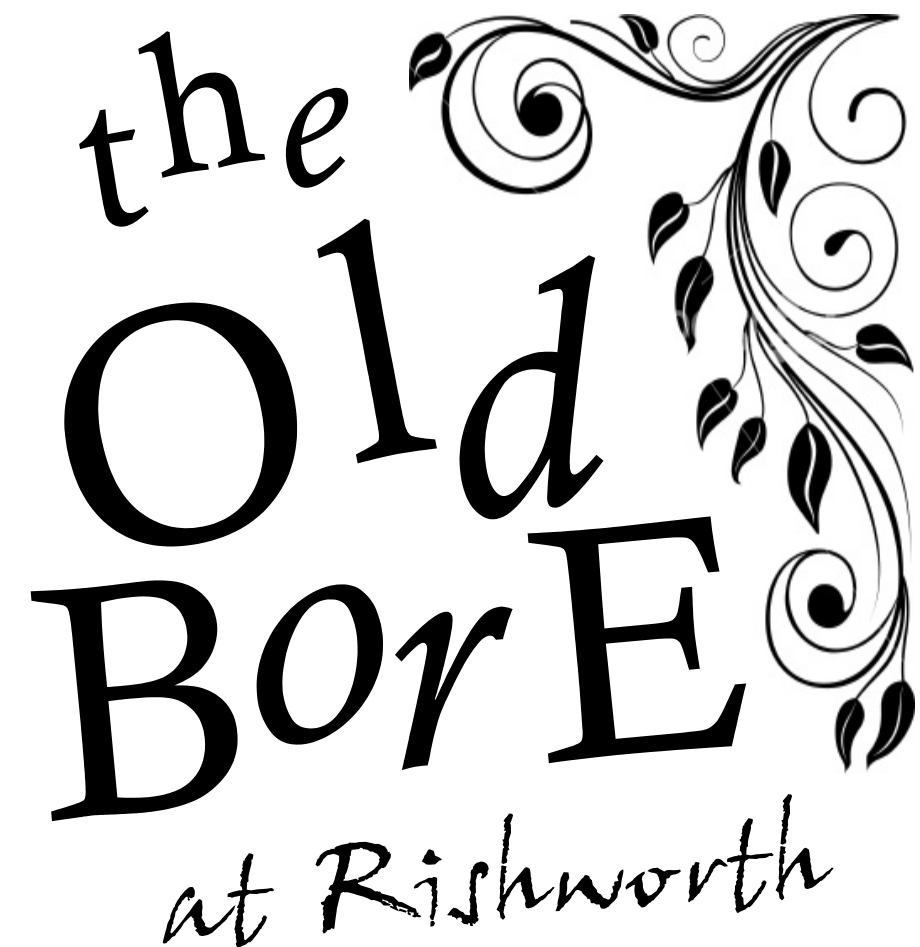
VII - 30 yr Matusalem Olorosso Dulce Viejo, Jerez 4.95

(This is the epitome of a great drop with your cheese, its sings, nay shouts all the flavours necessary to accompany great cheese, its intense with an unbelievable depth. Get past the name and fact it's a sherry and you will be loving it, live a little and give this a go)

Other drinks for cheese... Well there is nothing wrong with a pint of Black Sheep.

Failing my selections, drink what you like... as long as its good
(I don't know who said that, but he must be a clever fellow...)

Brandies, Digestifs, Malts & Fancy liqueurs available from the bar, along with coffees...



the
Old
Bore
at Rishworth

The Old Bore Was Awarded The Title Of

'The Best Cheese Board In Britain 2011'

At The British Cheese Awards
In Cardiff This September