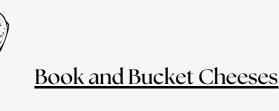


Sharing Boards to include a selection of Local Cheeses and charcuterie, accompanied with UK sourced tapas.



<u>Austen Feta Style</u> - Creamy Cheese packed full of flavour with a perfect balance of acidity to cut throughout the salt.

<u>Blyton Dorset Blue</u> - A soft, with smooth clean taste, that 'oozes' at room temperature.

<u>Cranbourne Blue</u> - A great Blue cheese from Local jersey cows.

<u>Hardy's Sheep Milk Cheese</u> - A Manchego inspired cheese, with Depth and complexity, with a sweet, nutty and almost fudge like taste.

<u>Huxley Halloumi</u> - A great depth of flavour thanks to the quality of the freshness of the milk used.

<u>Shakespear Sheeps Milk Cheese</u> - Soft Sheeps Milk Brie, deep complexity of flavour, velvety texture.

Smoked Blyton Brie - A ripened version of the Blyton, that is smoked on apple wood to give a light and sweet smokey flavour.

Smoked Huxley Halloumi - The huxley smoked over Oak to give incredible flavour.

<u>Smoked Wordsworth</u> - Cold Smoked Wordsworth over Oak chips. <u>Wilde Garlic Soft</u> - A soft rich cheese, using garlic foraged off local estates.

<u>Wordsworth Cheese</u> - a stroking Yellow rich and buttery gouida style cheese with sweet nutty notes.



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Dorset Pancetta
Fennel and White Pepper Salami
Hartgrove Coppa
Pink Peppercorn and Cider Salami
Sloe and Garlic Venison
Wild Vension Chorizo
Wild Vension Pepperoni

Board for 2 - 7 Cheeses and 7 Charcuterie. Selection of Tapas, Chutney, Bread and Cheese Biscuits. - £30

<u>Board for 4</u> - 9 Cheeses and 9 Charcuterie. Selection of Tapas, Chutney, Bread and Cheese Biscuits. - <u>£60</u>

Board for 6 - 11 Cheeses and 12 Charcuterie. Selection of Tapas, Chutney, Bread and Cheese Biscuits. - $\underline{£90}$

£15 charged for each additional Head. Extra Cheeses/Charcuterie charged at £2.50 per portion.