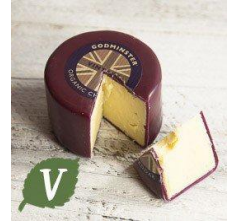


# Cheese Board

3 Cheeses - £6.95                      or                      5 Cheeses - £9.95

## Godminster Vintage – (CPVO)

This exclusive cheddar is made using organically-produced cow's milk including that from Godminster's® Dairy Herd.



## Isle of Wight Blue – (CPV)

Made by hand by the immensely talented Rich Hodgson on The Isle of Wight, this naturally rinded soft blue cheese is made with pasteurised Guernsey cows' milk from the herd grazing around the Queen Bower Dairy, capturing the flavour of the Arreton Valley. It is blue veined and sold at 4-5 weeks.



## Perl Wen – (CPV)

Perl Wen is a perfect organic soft cheese with a pale yellow paste coated with a bloomy white rind which is made by Caws Cenarth at Glyneathinog Farm in West Wales.



## Smokeacre – (CPVO)

This exclusive cheddar is made using organically-produced cow's milk including that from Godminster's® Dairy Herd.



## Rosary Herb & Garlic – (GPV)

Rosary Goats Cheese was founded in Salisbury in 1988 and as cheese makers they have developed a reputation for quality and consistency.

Made exclusively from their own herd of dairy goats in Salisbury, they offer a creamy and fresh award winning English goats' cheese with natural acidity and a mousse-like texture.

This cheese is also suitable for vegetarians.



Both cheese options complemented with The George's own biscuits, walnuts and Tracklements apple & cider brandy chutney

Why not add a glass of Port to complement The Georges cheese selection.

**Cockburns** Fine Ruby, Special Reserve or Fine Tawny £2.35 per 50ml glass (normally price £2.60)

C-Cow    S-Sheep    G-Goat    B-Buffalo  
UP –Unpasteurised    P-Pasteurised    V-Vegetarian    O-Organic