



Park House

RESTAURANT & WINE BAR

Cheese Menu

£15 for 5 Cheese

Dorstone, Neal's Yard Creamery, Herefordshire, England goats, unpasteurised
gentle herbaceous experience, savoury, nutty edge, mousse like texture and zingy flavour

Bix, St Bartholomew, England cows, pasteurised
soft pasteurised, triple cream cheese, named after the village where the herd grazes.

Wigmore, Village Maid, Berkshire, England ewes – unpasteurized - vegetarian
luscious sheep's milk cheese. sweet and floral and semi soft

Waterloo, Village Maid, Berkshire, England cows – unpasteurized - vegetarian
mild, soft white cheese made from guernsey milk using a washed curd method to achieve a gentle buttery flavour

Valençay AOP, Jacquin, Touraine, France goats, unpasteurised
deliciously citrusy with a silky texture , rind has natural rustic blue grey colour

Flower Marie, Golden Cross, East Sussex, England ewes – unpasteurized - vegetarian
sheep's milk cheese is firm fresh when young, softening from the outside in with a sweet, mushroomy flavour as it matures

Comte Extra Prestige, Franche-Comté , France cows, unpasteurised
made in the Jura mountains from Montbéliarde cows milk, it has a firm texture & layers of fruity, nutty flavours

Sheep Rustler, Somerset, England ewes, unpasteurised
semi hard cheese with a medium mellow flavour that is slightly nutty with a hint of caramel

Lincolnshire Poacher Double Barrel, Lincolnshire, England cows, unpasteurised
aged for 2 years it is rich, strong and savoury with compelling pineapple flavours and a feisty kick.

Rachel, White Lake Cheese, Somerset goats, unpasteurised - vegetarian
washed rind cheese with a smooth, sweet texture and a sweet flavour

Tunworth, Hampshire, England cows, pasteurised
a camembert-style cheese with a thin wrinkled rind and sweet flavour

Langres AOP, Fromagerie Schertenleib, Alsace, France cows, unpasteurised
washed in Marc de Bourgogne brandy, which gives the cheese spicy, savoury notes and a creamy texture when aged

Harbourne Blue, Ticklemore Cheese, Devon, England goats, pasteurised
a goats' milk blue cheese made to a Roquefort recipe in Devon.

Crozier Blue, Co. Tipperary, Ireland ewes, pasteurised - vegetarian
sister to Cashel Blue, this piquant ewes' milk cheese has a subtle blue flavour and sharp mineral quality

Cashel Blue Mature, Co. Tipperary, Ireland cows, pasteurised
rich and buttery with a well-formed blue colour

Fourme d' Ambert AOP, Le Caves D'Ordanche, Auvergne, France cows, pasteurised
an absolutely beautiful blue cheese with a lovely smooth, soft texture and refined blue flavour

Ocelli Al Barolo, Beppino Ocelli, Piedmont, Italy cow & goats, unpasteurised
aged for around two months in grape pressings soaked in the local Barolo wine. The final cheese has a crumbly texture with an interesting soft 'breakdown' just under the rind and a sweet wine-like flavour.



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Cheese Wines

Blanc

- 2016 Botrytis Semillon , Peter Lehmann, Barossa Valley, Australia, 50ml | **£5**
- 2013 Cane Cut Marsanne, Tahbilk, Strathbogie Ranges, Victoria, Australia, 50ml | **£5**
- 2015 Muscat de Rivesaltes, Domaine Cazes, Rivesaltes, Roussillon, France, 50ml | **£6**
- 2011 Carmes de Rieussec , Château Rieussec, Sauternes, France, 50ml | **£7**
- 2015 Symphonie de Novembre ` Jurançon, Domaine Cauhapé , France, 50ml | **£8**
- 2006 Wehlener Sonnenuhr Auslese, J J Prum, Mosel, Germany, 50ml | **£10**
- 2013 Tokaji Aszu 5 Puttonyos, Chateau Dereszla, Hungary, 50ml | **£12**
- 2014 Ornus dell'Ornellaia, Ornellaia, Tuscany, Italy, 50ml | **£12**
- 2014 Vin de Constance, Klein Constantia, Constantia, South Africa, 50ml | **£18**
- 1999 Chateau d'Yquem - From Magnum, Sauternes, France, 50ml | **£39**

Sherries, Fortified and Recioto

- Old East India Solera, Lustau, Jerez, Spain, 50ml | **£4**
- Pedro Ximénez El Candado, Valdespino, Jerez, Spain, 50ml | **£5**
- 2015 `Expression` Maury, Mas de Lavail, Rivesaltes, Roussillon, France, 50ml | **£5**
- 2012 Taylors Late Bottled Vintage Port, Portugal, 75ml | **£6**
- 2015 `Tesauro` Recioto della Valpolicella, Valpantena, Veneto, Italy, 50ml | **£7**
- 15 Years Old Madeira, Verdelho , Henriques and Henriques, Portugal, 50ml | **£7**
- 1998 Guimaraens Vintage Port, Fonseca, Portugal, 75ml | **£10**

Sparkling

- 2015 Moscato d'Asti, G.D Vajra, Barolo, Italy, 75ml | **£5**
- NV Hesketh Sparkling Shiraz, Barossa Valley, Australia, 50ml | **£6**
- MV Demi Sec, Nyetimber, Sussex, England 50ml | **£8**