

# The Bishop's Cave

## FOOD Menu

Please make any allergies known to a member of staff

**Cheeseboard** **£14**

Three cheeses of your choice, served with crackers, chutney and grapes.  
(Gluten free crackers available).

**Mixed Board** **£15**

Two cheeses of your choice with a selection of cured meats, served with crackers, pickles and chutney

**Duck and Port Pate** **£5**

served with crackers.

**Pork and Mushroom Pate** **£5**

Served with crackers

**Chilli Jam Sausage Roll** **£5**

Locally made sausage roll with chilli jam served with mustard

**Scotch Egg** **£4.50**

scotch egg served with piccalilli

**Olives** **£4**

mixed pitted olives marinated in herbs.

**Stuffed Peppers** **£4**

sweet bell peppers stuffed with soft cheese.

**Crisps (salted & cheese and onion)** **£1**

**Salted Nuts** **£1**

## Dessert

Port served with Stilton and cranberry

£10

## The Cheese List

Subject to Availability

Feel free to ask us to pick for you

### Cheddar and Cheddar Style (Cow)

#### **Snowdonia Black Bomber Cheddar (V,P)**

Everyone's favourite cheddar from Snowdonia Cheese Co.

#### **Coastal Cheddar (P)**

Crunchy, classic, mature cheddar.

#### **Snowdonia Truffle Trove**

A creamy cheddar with a beautiful delicate black truffle from Italy

### Hard Cheese (Cow)

#### **Fort St Antoine Comte (UP)**

The classic Alpine cheese, aged for 12 months.

#### **Red Wine Farmer 8m (UP)**

Swiss cheese, washed in Red Wine and aged for 8m. Tangy and Creamy..

#### **Starnachas 7m (UP)**

Swiss cheese, full flavoured, nutty and creamy.

#### **Vintage Red Fox**

A Red Leicester style cheese with a crunch, this cheese

has a smooth mellow flavour and a flaky open texture

**Cornish Yarg with wild Garlic (V)**

Subtle, iconic British cheese with a nettle leaf wrap

**Reypenaer Gouda (P)**

Aged Dutch Gouda in the traditional style. Crumbly and crystalline

**Gruyere**

Rich, creamy, salty and nutty flavour

**Hard Cheese (Goat & Sheep)**

**Wijngaard Goat's Gouda (P)**

Traditional Dutch gouda made with goat's milk.

**Manchego (UP)**

Crumbly, salty Spanish cheese.

**Mahon (UP)**

Menorca's most famous creation. Full flavoured, spicy and piquant with a distinctively sharp and salty taste

**Truffle Pecorino (P)**

Young Traditional pecorino with black truffle.

**Ticklemore (V,P)**

Semi-soft, crumbly goat's cheese from Sharpham

**Smoked Cheese (Cow)**

**Snowdonia Beechwood Smoked Cheddar (V, P)**

Really smokey, waxed rind cheese from Snowdonia Cheese Co.

**Applewood Smoked (V, P)**

A delicate smoky flavoured cheddar with a dusting of paprika and smooth texture.

**Charnwood Smoked Paprika (V)**

Soft smoked cheddar coated in smoked paprika.

**Soft Cheese (Goat & Sheep)**

**Rosary Goat log**

A delectable soft, fresh goats cheese. Light and fluffy texture

**Brebirousse D'Argental**

Very creamy, buttery and moreish

**Wigmore (V)**

A Gentle delicate washed curd cheesewith a smooth texture. Complex and fruity.

**Blue (Goats & Sheep)**

**Roquefort Arbas (UP)**

Strong, salty traditional sheeps blue.

**Soft Cheese (Cow)**

**Brie de Meaux Donge (UP)**

Classic French Brie. Soft and Ripe.

**Baron Bigod (UP)**

English Brie style cheese from Suffolk. Really creamy.

**Epoisses (P)**

Famously strong, soft cheese, washed in brandy.

**Chaumes (P)**

Strong, soft cheese, washed in salt water.

**Truffle Brie (UP) (ADD £1)**

Soft cheese with a creamy truffle centre

**Jean Grogne (P)**

Double cream soft cheese made with Crème Fraiche. Medium flavour and super soft

**Stinking Bishop (V,P)**

Smelly, creamy cheese, washed in perry. Lives up to its name.

**Rollright**

Wrapped in spruce bands, the cheese ripens to a glorious maturity. The taste is buttery, complex and resinous

**Baronet (P)**

Semi-Soft Washed Rind cheese using Jersey milk.

**Waterloo (V)**

A Delicate Guernsey milk cheese, creamy with a yielding texture.

**Blue (Cows)**

**Strathdon Blue (V) (P)**

A milder version of stilton with a spicy taste but many blue veins

**Fourme d'Ambert (UP)**

Semi-soft, full flavoured French Blue.

**Shropshire Blue (V,P)**

Cropwell Bishop's red blue alternate. Strong and crumbly.

**Colston Bassett Stilton (V,P)**

Traditional, strong Stilton.

**Montagnolo (P)**

A mild and creamy blue from Germany.

**Gorgonzola Dolce (P)**

Super creamy , mild blue.

**Blue Murder (V)(P)**

Blue Murder has a steely, yet sweet flavour and is milder than most blue cheeses with a very creamy texture. It is ivory coloured, with purple-blue streaks.

**Burts Blue**

Award winning handcrafted cheese from Cheshire, This little blue cheese is creamy in texture, with a sweet tang from the blue veins