

T H E O L D L O D G E

Artisan British Cheese

Long Clawson Stilton

The king of cheese, rich, creamy, bold, expressive (C)(P)(HF)

Rachels Goats

Sweet, nutty, delicate, smooth (G)(UP)

Rutland Red

Award winning, clothbound, smooth, rich, nutty (C)(P)(HF)

Cotehill Blue

Lincolnshire cheese, soft, creamy, blue vein, (C)(P)

Tunworth Soft

English style camembert, creamy, earthy (C)(P)(T)

Lincolnshire Poacher

Savoury, mature, rich, intense, (C)(UP)(T)

Rosary goat

Fresh, citrus, tangy, mild (G)(P)

Yoredale Wenslydale

Buttery, delicate, clean, fresh, traditional (C)(UP)(HF)

Baron Bigod

Brie style, mushroomy, silky (C)(P)(T)

Montgomerys

Rich, brothy, savoury, complex (C)(UP)(T)

Spenwood

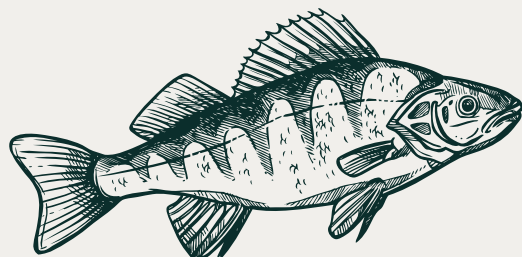
Sweet, buttery, toasted almonds (E)(P)

Quince fruit paste | seasonal fruit | crackers £15.00 (choose 3)

(HF) milk from the home farm

(P) pasturised milk (UP) unpasturised milk (T) traditional rennet

(C) Cows (G) Goats (E) Ewes



Our dishes are prepared in an environment where allergens are present. We cannot guarantee a completely allergen-free kitchen.

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free.