

# WINTER CHEESEBOARD AT THE FALCON

We believe a cheese board should be built with the cheeses you enjoy. Ours are priced so that it is just right for one to enjoy or can add up to 7 cheeses perfect for the whole table to share. Accompanied by Thomas Fudge's crackers, grapes, apple, celery & house chutney  
1 cheese **6.00** | 2 cheeses **11.00** | 3 cheeses **15.00** | Each additional cheese **3.00**

**Westcombe Mature Cheddar**, 18-month aged Somerset cheddar with notes of hazelnut, caramel & citrus. Pasteurised

**Gorwydd Caerphilly**, complex firm cheese with citrus notes that lead to an earthy mushroom tone on the edible rind. Unpasteurised

**Oxford Isis**, rind washed in honey mead adding slight floral notes and balancing out its' pungent tang. Pasteurised

**Wigmore Sheep's**, soft and creamy cheese with a firm chalky centre. Young it holds an almost yoghurt flavour but matures to notes of nuttiness as the cheese ages. Thermised

**Colston Bassett Blue**, sweeter and more balanced than a traditional Stilton, it boasts a creamy & buttery texture. Pasteurised

**Harborne Blue**, a semi-soft and crumbly goat's cheese pierced with light blue. Fresh, floral & delicately sweet. Pasteurised

**Sage Derby**, traditional Derbyshire cheese made from cow's milk and marbled with sage. Lightly salty and creamy with herbal and floral undertones. Pasteurised.

[www.thefalconpainswick.com](http://www.thefalconpainswick.com) | @falconpainswick

*If you suffer from allergies, please let a member of staff know before ordering.*

*We offer gluten-free and vegan options.*

*A discretionary service charge of 10% will be added to your bill.*

