



HOLBECK GHYLL

Cheese Menu

Cropwell Bishop Stilton

Made by Ian and David Skales, Vale of Belvoir, Nottinghamshire. Cheese making in this village dates back to 1847 and these are now the only family run cheesemaker of Stilton. The creamy flavour is balanced with even blue-ing and a thin crust. Each stilton is handmade and selected for the process after nine weeks' maturity.

Hawes Wensleydale

The creamery was founded back in 1897 by a corn cheese merchant called Edward Chapman who converted a woollen mill in Hawes. It flourished until the depression in the 1930's when it ran into debt. It was then that a farmer called Kit Calvert rescued it and managed it successfully for 30 years. Now owned by the Wensleydale Creamery, this semi-hard cow's cheese is moist and open textured and matures for twelve weeks.

Cornish Yarg

Made by Mike Horell Lynher Valley Dairy, Cornwall. The farm is on the edge of Bodmin Moor, near to the river Lynher. Cornish Yarg is a medium pressed cheese wrapped in nettles which are handpicked from the hedgerows by local children who are paid £1 for every 1lb of pickled nettles. It is named after the Grays who brought this ancient recipe from Wales and is matured for three months.

Pont L'Evêque

Countless pastures and numerous streams dominate this undulating region with its mild and humid climate. It is the quality of these pastures which enable careful breeding of traditional cattle that give the regions cheese their special character. Pont L'Evêque is a typical, tangy cheese dating back to the previous millennium. It has a smooth and generous texture which develops into a full aroma during the ripening period.

Reblochon

A classic French cheese from the Savoie region. It is a slightly pressed cow's milk cheese with a soft, mild and creamy texture. It has a washed rind with a smooth, matt and pinkish skin and takes four weeks to mature.

Sandhams Smoked Lancashire

Made by Chris Sandham, Rostock Dairy, Barton, Lancs. Chris Sandham uses milk local to Beacon Fell to produce a two-day curd creamy Lancashire, just like his Grandfather made in 1930. The cheese is gently smoked over oak chippings from a furniture maker from Chipping.

Munster Beau Sapin

From the Vosges mountains in the North East, Vosgines cows came from Scandinavia in the 18th Century and yield special high protein. Eaten locally with cumin, it is matured for two-three months, rind washed and strong smelling.

Livarot

A 45% full fat, unpasteurised cow's milk cheese with a semi-soft elastic texture. It is washed in brine and coloured with annatto to give an orange/brown colour. Its nickname is The Colonel because it is bound by strips of rush or paper, reminiscent of a colonel's stripes.

Tovey

From the dairy in Thornbe Moor, Cumbria. Made with unpasteurised goats milk and vegetarian rennet. Lightly pressed and with a distinctive flavour.

Camembert Calvados

This cheese is a specialty of the region of Normandie. It is a modern, soft-white cheese of round shape. The rind is removed from a semi-cured Camembert, which is then soaked in Calvados. Fresh breadcrumbs are pressed into the cheese and a walnut garnish is added. The texture is creamy and the cheese has an apple aroma.

Golden Cross

Made by Kevin and Alison Blunt of Greenacres Farm, East Sussex. The Blunts initially set out to specialise in free range hens with the added bonus of four goats but as their love for the goats increased, so did the herd to 200. Made to a St. Maure recipe, Golden Cross is a pure white velvet coated raw goat's milk cheese which is rolled in ash to mature for four weeks to achieve its delicate flavour.

Waterloo

A full fat unpasteurised cow's milk cheese from Guernsey made by Anne and Andy Wigmore, Berkshire. It has a soft sometimes chalky centre, with a smooth brown/yellow rind.

Petit Langres

Originating from the town of Langres, this Champagne cheese is matured without being reserved regularly, consequently creating a crater on top of the cheese. Washed with Marc de Champagne added brine, its aroma is colourful and tangy.

Milleens

Milleens from County Cork is known throughout Ireland. It is a semi-soft, washed-rind cheese, flat and round and is made from cow's milk. The paste becomes almost fluid, and the taste is savoury, with a strong herbaceous tang. The affinage is from four to ten weeks and the fat content is 45%. Milleens was Supreme Champion at the 1996 British Cheese Awards.

Port by the Glass:

Taylor's LBV 2004	£6.15	Graham's Tawny, 10 Year Old	£6.65
Warres Vintage 1983	£14.10	Ramos Pinto, 20 Year Old	£15.10

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