



The Fairfax Cheeseboard

Cheese & Biscuits

Please Ask a Member of Staff About Our Selection of British Cheeses.

Served with Artisan Crackers, Yorkshire Chutney, Grapes,
Celery and Cider, Apple & Sage Jelly

3 Cheeses £11.95

5 Cheeses £13.95

Yorkshire Cask:

This cheese has been created by Cryer & Stott Cheesemongers in conjunction with Leeds Brewery. The cheese is a rich & creamy cheddar blended with mustard seed & Leeds Brewery Hellfire Ale. The ale gives the cheese an extra kick of flavour which isn't overpowering. Gold award-winning at the Great Yorkshire Show.

Leeds Blue:

Made by Mario Olianas in Adel, near Leeds, West Yorkshire. Mario Olianas moved to Yorkshire from Italy in 2001. Hailing from a budding family of Italian gourmets and cheese-makers, Mario uses sheep's milk from Harrogate to create this smooth, rich and creamy Leeds Blue. The cheese has won multiple awards over the last few years.

Flatcapper Northern Brie:

White mould ripened cheese made with pasteurised organic cow's milk. Exclusive to Cryer & Stott Cheesemongers this stunning cheese is created on the Yorkshire – Cumbria boarder. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience.

Yorkshire Fresco Pecorino:

Made by Mario Olianas in Adel, near Leeds, West Yorkshire. This Yorkshire Pecorino Fresco ('young Pecorino') is only 30 days old, and like all classic Italian young cheeses is smooth, yogurty and sweet.

You could easily over-indulge.

Rachel:

This extraordinary goat cheese is made by best friends Roger & Peter at their small dairy in Somerset named White Lake. The cheese is washed in brine giving a distinctive aesthetically pleasing cheese.