



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, cider, apple & sage jelly.

3 cheeses £11.95

5 cheeses £13.95

Barwhey Original:

Barweys has a long and complex flavour. This rich hard unpasteurised cheese hits your tongue with a slightly tart first note, before the taste gives way to subtle hints of nut and caramel. This raw milk cheese has a creamy texture with just the merest hint of crumble.

The exceptional taste of Barweys is achieved by a time-honoured production process. Each week they hand make no more than forty truckles of cheese. Once pressed the rounds are wrapped in traditional cotton cheesecloth and nursed carefully as they age on wooden shelves for between ten and twelve months. The first Ayrshire cow to be milked at the dairy was named Dewdrop, now Barweys dairy are into the fourth generation of Dewdrops!

Webster's Blue Stilton:

A traditional blue veined cheese from the Webster's Creamery (a row of converted 16th Century cottages). Created in the smallest stilton dairy in England, Saxelbye, Melton Mowbray, the creamery is run by two sisters. The creamery is one of only a hand-full of licensed producers of Stilton cheese in the world, with the Webster's creamery exporting across continents, to the Himalayas and throughout the world. Webster's Stilton is an unpressed, mature, blue veined cheese, made from cows' milk with added cream it is very rich in fat, and has a mellow, salty, saline richness. A good introduction to blue Stilton, as it's not too overpowering.

Little Mester:

A soft, creamy, mould ripened cheese made in the heart of Sheffield by cheesemaker Sophie Williamson. The cheese has only been in production since September 2017. Sophie makes 250 of these per week, selling to restaurants & delicatessens around Sheffield. Cryer & Stott are the only wholesaler to distribute these rare cheeses.

Kit Calvert Wensleydale:

This semi-hard full fat cheese is made at the Hawes Creamery, where it has been produced for nearly a century, using milk from forty-three farms all within ten miles of the Creamery. This traditional farmhouse cheese has a natural rind which adds body giving an earthy finish.

Rosary Goats:

Handmade by Chris and Clare Moody on their farm on the Hampshire and Wiltshire border and is named after the family home, The Rosary. A creamy, moist and log shaped soft cheese made from goats' milk and suitable for vegetarians. This is a young, fresh cheese with a with a light and fluffy mousse like texture and a fresh clean flavour with hints of lemon and background notes of goat's milk.

Rosary Goats Cheese has won four gold medals at the British Cheese Awards for Best Fresh cheese in show & also for their Rosary Goats Cheese rolled in Ash.