

## LOVE FOOD, LOVE LIFE!

IF THERE IS ONE THING EVERYONE IN THE BOARS TEAM LOVES, IT'S GOOD CHEESE!

Simon grew up with a family deli offering many unusual & different kinds of cheese in the 80s, so our cheese list is something he takes very seriously!

We arrange the cheeses in strength order for you. This is so that you can start with the mildest cheese and work through to the strongest. If you do it the other way around, you won't be able to taste the subtle flavours of the milder cheese.

Our Cheeses come served with artisan cheese biscuits & fig Relish. We will happily substitute the biscuits for a sourdough baguette if you prefer.

1 CHEESE / 4

3 CHEESES / 10

5 CHEESES / 15

### 1. BRIE DE MEAUX - FRANCE

Unpasteurised cow's cheese from Seine et Marne in France, this is a modern classic. It has a nutty, creamy flavour that becomes distinctly stronger with age.

### 2. QUICKES CLOTHBOUND CHEDDAR - ENGLAND

Aged for 18-24 months & using pasteurised milk from grass-fed cows, this is full-bodied cheddar at its best. Mary Quicke is in charge of the cheese-making on the Devon farm that has been in her family for 450 years.

### 3. RAGSTONE - ENGLAND

Created by Charlie Westhead and named after the Ragstone Ridge near Sevenoaks, it is made from pasteurised Goat milk and has a wonderfully smooth fudgy texture with a lemony acidity that develops with age. This cheese is full of complexity and is a firm favourite with the team.

### 4. EPOISSES - FRANCE

Our favourite cheese EVER! Steeped in history, monks first made this unpasteurised cow's cheese in Burgundy in the 1600s. It is pungent (in a good way!) and a real cheese lovers cheese. Washed in Marc de Bourgogne brandy, it is rich, earthy & creamy.

### 5. BLUE MONDAY - ENGLAND

A Pasteurised blue cheese made by ex-Blur bassist turned cheesemaker Alex James in the Cotswolds. It is a soft, creamy blue cheese with strong blue veining, in the style of a Gorgonzola Piccante.

**ON YOUR  
OWN OR  
SHARED WITH  
FRIENDS.**

**LOVE THE  
CHEESE!**