

**Would you believe it's been 6 years! Yes, that's right! 6 years of serving you lovely lot With the passage of time, we thought let's mix it up a bit..... A few carefully selected cheeses have been picked out from our award winning independent deli "Love Cheese" conveniently located just opposite us these should go great with some taverna style drinks such as a Greek red, a refreshing beer or exotic cocktail**

### Hard Cheese

**Manchego** – A Spanish cheese with a balanced & intense flavour to go with its flakey texture & creamy taste

(Pasteurised, Non Veggie + Contains cow milk)

**Tetilla** – That's right, this is the breast-shaped cheese! It comes with a bitter, buttery flavour with a slight tang to it. This cheese is from Brindisa in Spain. Brindisa comes from the word 'brindis', which means to raise one's glass in a toast.

(Pasteurised, Non Veggie + Contains cow milk)

### Soft/Semi Soft Cheese

**Goat Cheese** – Smooth in texture and comes with an undertone of nuttiness linked with that goat cheese taste

(Pasteurised, Non Veggie + Contains goat milk)

**Gorgonzola** – Originating from Italy this cheese is known for its salty, full flavoured & earthy taste

(Pasteurised, Non Veggie + Contains cow milk)

**Brie-** This creamy brie has braced us with its presence from France! Containing gloomy rind & to die for buttery flavours

(Unpasteurised, Non-Veggie + Contains cow milk)

### Build your board from the above

£5.29 for 1 item    £14.75 for 3 items

Served with crusty bread, olives, oil & balsamic and crackers along with accompaniments