

THE BISHOP'S CAVE

FOOD MENU

CHEESEBOARD	£14
THREE CHEESES OF YOUR CHOICE, SERVED WITH CRACKERS, CHUTNEY AND GRAPES. (GLUTEN FREE CRACKERS AVAILABLE).	
CHARCUTERIE BOARD	£14
A FULL BOARD OF CURED MEATS SERVED WITH PICKLES	
MIXED BOARD	£15
TWO CHEESES OF YOUR CHOICE WITH A SELECTION OF CURED MEATS, SERVED WITH CRACKERS, CHUTNEY AND GRAPES.	
PORK AND MUSHROOM PATE	£5
PORK LIVER AND MUSHROOM PATE SERVED WITH CRACKERS.	
DUCK AND PORT PATE	£5
DUCK AND PORT PATE SERVED WITH CRACKERS.	
PORK PIE	£5
TRADITIONAL PORK PIE SERVED WITH PICCALILLI.	
SCOTCH EGG	£5
HUGE SCOTCH EGG SERVED WITH PICCALILLI.	
CHILLI & PAPRIKA OLIVES	£4
MIXED PITTED OLIVES MARINATED IN CHILLI AND GARLIC.	
BASIL OLIVES	£4
MIXED PITTED OLIVES MARINATED IN SWEET BASIL	
CRISPS	£1
PIPERS CRISPS CLASSIC SEA SALT, NOTHING TO RUIN YOUR PALETTE	

PLEASE MAKE ANY ALLERGIES KNOWN TO US

THE BISHOP'S CAVE

CHEESE LIST

SUBJECT TO AVAILABILITY

FEEL FREE TO ASK US TO RECOMMEND OR PICK FOR YOU

CHEDDAR AND CHEDDAR STYLE (COW)

SNOWDONIA BLACK BOMBER CHEDDAR (P,V)

Everyone's favourite cheddar from Snowdonia Cheese Co.

PITCHFORK (UP)

Traditional style cheddar from Kent. Tangy

HARD CHEESE (COW)

CORNISH YARG (V,P)

Subtle classic English cheese with a nettle leaf wrap

ASHCOMBE (P)

England's answer to Morbier. Nutty and semi-soft.

RED WINE FARMER 8M (UP)

Swiss cheese, washed in Red Wine and aged for 8m. Tangy.

STARNACHAS (UP)

Swiss cheese, creamy and nutty aged for 7m.

GALLUS (UP)

Swiss cheese, creamy with a slight sweet note aged for 8m.

LINCOLNSHIRE POACHER (UP)

Traditional English Hard Cheese. Full flavoured and Savoury.

OLD WINCHESTER (V, P)

Aged Gouda style, crumbly and salty.

SNOWDONIA RED STORM (V,P)

Vintage Red Leicester style from Snowdonia Cheese Co.

SNOWDONIA RED DEVIL (V,P)

Red Leicester style with crushed chillies from Snowdonia Cheese Co.

P=Pasteurised, UP=Unpasteurised, V=Vegetarian Rennet, T=Thermised

MAHON (UP)

Washed in Paprika and Olive Oil when young. Savoury and Salty. (Mixed Cows and Sheep Milk)

WYFE OF BATH (P,V)

Gouda style cheese from the Bath Soft Cheese Company. Nutty and delicious

HARLECH (P,V)

Soft cheddar style cheese with horseradish.

ST HELENA (UP)

Semi-soft, buttery cheese with a washed rind and a great earthiness

SNOWDONIA TRUFFLE TROVE (V,P)

Truffled cheddar style from Snowdonia Cheese Co.

HARD CHEESE (GOAT & SHEEP)

MANCHEGO SEMI-CURADO (UP)

Supple and delicious, first class manchego.

MAHON (UP)

Washed in Paprika and Olive Oil when young. Savoury and Salty. (Mixed Cows and Sheep Milk)

WIJNGAARD GOATS GOUDA (P)

Firm, subtle goat's cheese with gouda texture.

TICKLEMORE (V,P)

Semi-soft, crumbly goat's cheese from Sharpham

SHEEP RUSTLER (V,T)

Springy and not too salty with a slight tang.

TRUFFLE PECORINO (P)

Young Traditional pecorino with black truffle.

SMOKED CHEESE (COW)

SMOKED NORTHUMBERLAND (V, P)

24hr oak smoked Northumberland.

SNOWDONIA BEECHWOOD SMOKED CHEDDAR (V, P)

Really smoky, waxed rind cheese from Snowdonia Cheese Co.

CHARNWOOD SMOKED (V, P)

Soft smoked cheddar coated in smoked paprika.

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SOFT CHEESE (COW)

BRIE DE MEAUX DONGE (UP)

Classic French Brie. Soft and Ripe.

BARON BIGOD (UP)

English Brie style cheese from Suffolk. Really creamy.

JEAN GROGNE (P)

Double cream soft cheese made with Crème Fraiche. Medium flavour and super soft

ROUGETTE (P, V)

Bavarian triple cream soft cheese, mild and buttery.

PONT L'VEQUE (UP)

Stronger soft cheese from Normandy. Pungent.

ROLLRIGHT (P)

Soft Washed Rind cheese, very buttery.

BARONET (P)

Semi-Soft Washed Rind cheese using Jersey milk.

WATERLOO (T, V)

Brie style cheese. Soft and creamy.

EPOISSES (P)

Washed in brandy. Soft and strong flavoured.

SOFT CHEESE (GOAT & SHEEP)

FRENCH GOAT LOG (P)

Fresh goat's cheese, perfect with grapes and pink champagne.

ROSARY GOAT'S WITH GARLIC AND PARSLEY (P)

Soft, goat's cheese with garlic and parsley

BREBIROUSSE D'ARGENTAL (P)

Triple cream sheep's milk cheese. Mild and super soft.

TOMME D'ADRIENNE (P)

Soft Goats Cheese with summer truffle.

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BLUE (COWS)

MONTAGNOLO AFFINE (P)

Mild and creamy German blue cheese.

FOURME D'AMBERT (UP)

Semi-soft, full flavoured French Blue..

COLSTON BASSETT STILTON (V.P)

Traditional, strong Stilton.

CASHEL BLUE (V.P)

Semi-soft Irish blue. Medium strength.

GORGONZOLA DOLCE (P)

Super creamy, mild blue.

BURT'S BLUE (P)

Medium, semi-soft, blue.

YORKSHIRE BLUE (P)

Medium strength, classic blue.

STICHELTON (UP)

Strong, classic blue cheese, similar to Stilton but with an edge.

BLUE (GOATS & SHEEP)

VALDEON (UP)

Fierce Goat's cheese blue. Wrapped in a maple leaf.

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