

THE TILBURY CHEESE MENU

Montagnola - German - cow's milk - pasteurised - soft, blue

Not often will a cheese menu start with a blue, however, montagnola is a triple cream very mild rich blue cheese, we liken it to a creamy great quality cambazola.

Oreiller de Ciboulette - French - cow's milk - unpasteurised - soft, rind

This soft rind cheese is infused with fresh chives, it is rich and creamy like a posh boursin, but has a cleanliness on the palate from the fresh chives.

Delice de Bourguignon - French - cow's milk - unpasteurised - soft

A great example of a classic French soft cheese, it is very rich as it is a triple cream cheese but has slight acidity to cut through.

Y Fenni - UK, Abergavenny - cow's milk - pasteurised - semi soft (V) (G)

A lovely textured semi soft cheese flavoured with ale & wholegrain mustard. Savoury from the ale a slightly acidic & sweet from the mustard an interesting tasty cheese.

Norfolk Dapple - UK, Norfolk - cow's milk - pasteurised - hard

A really good example of a tasty interesting cheddar without being overpowering, nice slightly salty start and a long finish that changes from a slight sweetness to some sour notes.

Ossau Iratty - French - ewes milk - unpasteurised - semi soft

A lovely ewes milk cheese that has the classic characteristic and slight bounce of an alpine cheese, medium in strength but complex and interesting with an amazing texture.

Wyngard - Dutch - goats' milk - unpasteurised - hard

For a hard goats' cheese Wyngard still has lovely texture, it is a mature and quite punchy goat, but has a lovely balance of salty & sharp

Ragstone - UK, Herefordshire - goats' milk - pasteurised - goat, soft rind

A beautiful classic soft rind goats' cheese that compares to a good French equivalent. This goat is amazing in texture and becomes very soft at room temperature. It is mature and punchy, it's a proper goats cheese lovers cheese.

Vacherine Fribourgeois - Swiss - cow's milk - unpasteurised - semi soft

A beautiful textured swiss cheese, deep and rich in flavour, which is long, complex & nutty.

Tomabsinthe - UK - cow's milk - unpasteurised - semi soft

This semi soft cheese is given an amazing lift in complexity from the absinthe wash rind, its slightly boozy, sweet & sour without overpowering, great texture and mouth feel. A really interesting cheese that should be tried.

James Francis - Dorset, UK - cow's Milk - Pasteurised - semi soft (V)

Another great example of a washed rind cheese, it takes on so much character and flavour from the wash, it has amazing texture and although full in flavour it is smooth, bouncy and creamy.

Bleu de Bribis - French - ewes Milk - Unpasteurised - blue

This is our current big, punchy and slightly outrageous blue. Again, great texture but is so balanced with big hits of salt, sweet and sour which make it so interesting and tasty.