

RUTLAND ARMS HOTEL

NEWMARKET

Open Mon-Sat
10-12pm
12-2pm
12-2pm
12-2pm

CARRIAGES

CHEESE MENU

ITALIAN CHEESE BOARD £14.50

Bontazola Piccante- Firm, great growth of mould over 90 days, pasteurised cow's milk
Parmigiano Reggiano – 24-month old, savoury, sweet & unpasteurised
Pecorino Dolce - Firm, but gentle, sweet creamy finish, sheep's milk, pasteurised

SPANISH CHEESE BOARD £16.50

Mahon DOP – Unpasteurised cow's milk, handmade, rubbed in olive oil, 6 months old
Manchego – Pasteurised Manchega sheep's milk, sweet & nutty
La Peral - Pasteurised cow's milk with a touch of sheep's cream, crumble blue cheese

ENGLISH CHEESE BOARD £15.00

Lincolnshire Poacher – Unpasteurised, vegetarian cow's milk, sweet, rich & savoury
Suffolk Blue – Pasteurised, vegetarian, Guernsey cow's milk
Baron Bigod- Unpasteurised, Montbeliard cow's milk, mushroom flavour

FRENCH CHEESE BOARD £14.50

Delice de Bourgogne - Pasteurised, blend of cow's milk & crème fraiche, smooth texture
Munster – Hand rubbed, unpasteurised cow's milk, orange rind
Bleu des Causse AOP - Unpasteurised, Montbeliarde & Aubrac cow's, creamy & spicy

MEAT, FISH & ANTIPASTI PLATTERS

ITALIAN MEAT BOARD £13.50

Prosciutto Crudo, Spinata Romama, Milano Salami
Figs, soft cheese stuffed peppers, pickled walnuts

SPANISH MEAT BOARD £13.50

Serrano ham, Chorizo, Cured Pork Loin
Quince & walnut, Spanish mixed olives, sun blushed cherry tomatoes

SMOKED FISH BOARD £15.50

Hot & Cold Smoked Salmon, Smoked Halibut, Trout, Mackerel Pate
Lemon, shallot rings, capers, crème fraiche

VEGETARIAN ANTIPASTI BOARD £12.00

Chargrilled Aubergine, Courgettes, Peppers, Sun Blushed Tomatoes
Soft cheese stuffed peppers, olives, hummus, basil pesto

ALL THE CHEESE BOARDS ARE SERVED WITH FRESHLY BAKED BAGUETTE & CHUTNEY

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal