



Cheeseboards

Please place your order at the bar.

Monday - Thursday 12 - 3pm and 4 - 9pm. Friday & Saturday 12 - 3pm and 4 - 7pm.
All day Sunday 12 - 9pm

Our renowned cheese board menu has expanded over the years and now includes cold meats, pates and fish. All boards are served with a choice of **bread or oat crackers** and a side of **pickled onions, spicy tomato chutney or piccalilli.**

Pick the number of items you desire from the entire selection to make your board the way you want it.

2 portions £8 3 portions £10 4 portions £12 6 portions £16

LANCASHIRE TASTY SANDHAMS

Starts life as "Creamy Lancashire" which has a distinctive butteryness. The texture is moist and creamy and as the cheese matures the flavour intensifies and becomes known as "Lancashire Tasty".

SMOKED CHEDDAR LAKE DISTRICT

Smoking cheddar complements the full nutty flavour of the cheese. The paste is moist as with the un-smoked variety and has a full smoky aroma.

CHILLI MONSTER

A creamy Lancaster cheese combined with crushed chilli resulting in a smooth cheese with extra bite!

FULL MATURED WAX CHEDDAR

Perfectly aged resulting in a sharp and tangy taste. Hand dipped in a black-wax coating this cheese sets the standard for mature cheddars.

ISLE OF BUTE

Red in colour this is a robust mature flavoured cheese with a unique savoury taste.

SCOTTISH MULL OF KINTYRE MATURE CHEDDAR

Made with rich creamy milk which gives this cheese a delicious strong and unique sharpness with a classic extra mature flavour.

RED LEICESTER

An English cheese made in a similar manner to cheddar. Very mild flavour which goes well with most foods and wines. Firm in texture and always red in colour.

WENSLEYDALE

The wensleydale recipe was developed by Cistercian monks, after the dissolution of the monasteries, as they assisted the tenant farmers in the dales. Deliciously crumbly with a clean, sharp flavour.

WENSLEYDALE WITH CRANBERRIES

An innovative blend of flavours and a superb visual experience.

WHITE STILTON WITH APPLE AND PEAR

A creamy white stilton blended with apple and pear pieces.

WHITE STILTON WITH APRICOTS

White stilton can only be made in three counties. Younger than its blue cousin this is a mild and crumbly cheese with a delicious tangy flavour. Succulent dried apricots add a delicate sweetness.

GARSTANG BLUE DEWLAY

Creamy soft yet crumbles on your tongue. The 6 years that the Dewlay family invested in creating this blue cheese certainly paid off as this is one of our most celebrated cheese on the menu.

BLACKSTICKS BLUE

An award winning, deliciously spicy blue cheese. Creamily smooth yet tangy with a distinctive orange hue.

BLUE STILTON CROPWELL BISHOP

This style of soft, creamy and blue-veined cheese has been around centuries and takes its name from a small town 80 miles from the North of London. A perfect example of how stilton should be.

MATURE GOUDA

A traditional Dutch semi-soft cheese which is characteristically round and smooth. Mature Gouda is aged for at least 18 months. It has an intense flavour which could be described as almost cheddar-like.

BRIE

The most prized and celebrated of all French cheeses, Brie is believed to have been created prior to the 8th century. Soft and savoury with a smooth, edible rind and a creamy, rich buttery interior.

LE ROULE

Produced in logs of various sizes which are rolled in fresh herbs, This cheese is very soft in texture.

PORT SALUT

This semi-soft cheese was first made by 19th Century Trappist monks at the monastery of Port-du-Salut in the Brittany region of France. Made with cows milk it is mild and velvety smooth.

SCOTTISH SMOKED SALMON

From the Port of Lancaster Smokehouse. Dry cured in natural Cheshire rock salt before being smoked over oak and beech.

SMOKED CHICKEN

Free range corn fed chicken breast smoked at the Port of Lancaster Smokehouse.

PARMA HAM

The special diet of chestnuts and whey that Parma pigs enjoy results in an excellent quality of meat. Seasoned, salt-cured and air-dried but not smoked.

HONEY ROAST HAM

Freshly sliced roasted ham glazed with honey and mustard.

PORK PIE

A traditional old favourite.

MILANO SALAMI

Seasoned lean pork and bacon for 3-6 months. Results in this bright red coloured salami with a fine grain.

PASTRAMI

A highly seasoned cut of beef which has been smoked. First prepared to preserve meats before refrigerators but remains a popular choice today.

BRUSSELS PATE

A traditional smooth pork liver pate.

DUCK & ORANGE PATE

A surprising combination of duck liver and oranges create this smooth pate.

HUMMUS

Chick peas, garlic, coriander and lemon juice blended together to make a tasty smooth dip.

ROASTED MEDITERRANEAN VEGETABLES

A medley of fresh vegetables roasted in balsamic vinegar, olive oil and herbs.

Can't decide? Try one of these selections....**Ploughman's**

Honey roast ham, Black Wax mature cheddar and a pork pie. Served with crusty bread, piccalilli and a side salad.

£8.50**Smoked Selection**

Smoked salmon, smoked chicken and Lake District smoked cheddar. Served with a basket of crusty bread, spicy tomato chutney and a side salad.

£9.50**Local Board**

Lancashire Tasty, Garstang Blue and Chilli monster cheese. Served with a basket of crusty bread, pickled onions and a side salad.

£9.50**Sides**

Basket of oat crackers	£2.00	Windy Mill Bakery Loaf	£2.50
Mixed Herb Queen Olives	£2.50	Bread, Olives & Aged Balsamic	£4.50
Demels Spicy Tomato Chutney	£1.50	Homemade Devilled Sausages	£3.50
Homemade Piccalilli	£1.50	Double Cooked Fat Cut Chips	£2.00
Silverskin Pickled Onions	£1.00	Lancaster Beer Battered Onion Rings	£2.00