

## Other Cheese

**COASTAL CHEDDAR - COWS MILK (V)(P)** — Coastal is a unique tasting cheddar its rich & intense flavour and distinctive crunch.

**GJETOST - GOATS & COWS MILK (P) (V)** — A caramelised cheese with a medium brown in colour, made from goat and cow's milk. It is usually sliced very thin in curls. Always a talking point do you love it or hate it? That's the question

**COMTE - COWS MILK (UNP)** — 18mth old Comté is a French cheese produced in the Jura Massif region of Eastern France.

**KALBACH ALPINE CREAMY COWS MILK (P)** — Kalbach Alpine Creamy is a semi-soft cheese with a fabulous melt-in-the-mouth, creamy texture. Within its naturally dark rind is a smooth cheese with a more-ish flavour

**BEECHWOOD - MILK (P)** — Made by the world renowned Snowdonia Cheese company, Beechwood is a subtle naturally-smoked cheese with a gentle nutty flavour. The mature cheddar is smoked using sustainable beechwood and boasts a gorgeously creamy and rich texture

**INNKEEPERS CHOICE MATURE CHEDDAR WITH PICKLED ONIONS - COWS MILK (P)** — A lovely creamy mature cheddar cheese complimented with big chunks of tangy pickled onions and sprinklings of refreshing chives

**BLACKBOMBER WITH SUMMER TRUFFLE - COWS MILK (P)(V) (+€2)** — If you love black Bomber cheese and you love truffle you will be blown away by this cheese! A must try

**RED DEVIL - COWS MILK (P)(V)** — A richly Savoury Red Leicester with a fiery chilli kick, this one of the most popular cheeses from snowdonia cheese comp

**CHARCOAL CHEDDAR - COWS MILK (P)** — The original charcoal cheese creamy vintage cheddar

**MANCHEGO - SHEEPS MILK (P)** — A Spanish sheeps milk cheese Matured for 6 Months

**RED STORM - COWS MILK (P)(V)** — Red storm is a strong and creamy vintage Red Leicester this cheese is typically aged for 12 to 21mths creating an intense flavour and refined texture with hints of caramel

**WENSLEYDALE & CRANBERRIES - COWS MILK (P)(V)** — Creamy, crumbly & full of flavour Yorkshire Wensleydale cheeses carefully combined with the delicate fruity succulence of pure, sweet cranberries.

**BLACKBOMBER - COWS MILK (P)(V)** — The multi-award winning Black Bomber is a modern classic. Marrying a deliciously rich flavour with a smooth creaminess,

**LINCOLNSHIRE POACHER DUOBLE BARREL** — Matured for between 2 and 3 years, Double Barrel is selected for its rich, strong, savoury taste. Perfect for people who love their cheese to have a really big flavour.

**KEY** — (P) Pasteurised (UNP) Unpasteurised (V) Vegetarian



**VINEYARD72**  
WINE - CHEESE - MEATS  
TYNEMOUTH  
& WHITLEY  
BAY

Menu

# Starters & Extras

## Bar Snacks

Spanish Corn	£3.95
Broad Beans	£3.95
Salted Pretzels	£3.95
Thai Rice Crackers	£3.95
Pork Scratchings	£1.95
Crisps	£2.95

## Appetisers

<b>Hummus (V) (VE) (S)</b> Delicious Fresh Creamy Rustic Hummus Served With Vegetable Crudités or Sour Dough Bread.	£5.95
<b>Box Baked Camembert (N) * 2 Choices for Ultimate</b> Baked Camembert With honey & Walnuts served with Pure Knead Toasted sour dough.	£14.95
<b>Fresh Olives (V) (VE)</b>	£4.95
<b>Pâté</b> Please Ask what our Current choices are Served with pure knead toasted ciabatta & rocket.	£4.95
<b>Balsamic onions (V) (VE)</b>	£4.95
<b>Stuffed Red Cherry Peppers (V)</b> Stuffed With Cream Cheese.	£4.95
<b>Dolmades Stuffed Vine Leaves (VE)</b> Stuffed with a Delicious herby rice Mix.	£4.95

## Extras

<b>Pure Knead sour Dough Bread</b> Served with balsamic and extra virgin olive oil.	£4.95
<b>Dipping Oil &amp; Vinegar</b> Barbora Extra virgin olive oil with Del Am aged Modena balsamic vinegar for dipping.	£1.95
Extra Crackers £3.95 / Gluten free crackers £4.95	

## Sharing Boards

<b>Large Sharing Board (serves 2-3)</b> Choose 5 Cheeses and 5 Cured Meats from This Weeks Selection served with Fruit, Pickles, Olives, crackers and bread selection.	£44.75
<b>Cheese Board (serves 1-2)</b> Choose 4 cheeses from our cheese selection, served with fresh & Dried fruit, Olives and a cracker selection.	£24.95
<b>Mixed Sharing Board (serves 2 for grazing)</b> choose 3 meats and 3 cheeses from our selection served with Fruit, pickles, olives crackers and bread selection.	£33.95
<b>Ultimate Sharing Board (serves 2-4)</b> Choose any 14 Items From Our Cheese, Meats or Appetisers Section of the menu. It is an ultimate feast! served with olives, pickles, bread, crackers, fresh & Dried Fruit.	£57.95
<b>Charcuterie Board (serves 1-2)</b> Choose 4 Cured Meats from our Current selection, served with bread, oil & balsamic vinegar and scattered with our favourite accompaniments.	£23.95
<b>Vegan Board (V) (VE) Serves 1-2</b> Vegan Cheese, Hummus, vegetable crudités, olives, balsamic onions, cornichons, vine leaves, fruit & nuts served with crackers and pure knead sour dough bread.	£23.95

*'Our Cheese and Meat selection is ever changing so just ask what we have available today!'*



## Cured Meats

**VENISON GREEN PEPPER SALAMI (+£2)** — This venison salami offers a fantastic depth of flavour with a hint of green pepper to balance flavours

**CHORIZO** — Traditional Spanish chorizo

**ITALIAN MILANO SALAMI** — Milano Salami is The Worlds Most Popular Salami, And is Incredibly Tender And Full of Flavour

**PROSCIUTTO CRUDO** — Made in Italy in the Friuli-Venezia Region, Prosciutto Crudo is Similar in Flavour and Texture to Parma Ham.

**SUFFOLK SALAMI WITH RED WINE & CRACKED BLACK PEPPER** — Suffolk salami with red wine & Peppercorns

**SERRANO HAM GRAN RESERVA** — Serrano Ham is a Type of Dry-Cured Spanish Jamon

## Soft Cheese

**BARON BIGOD BRIE - COWS MILK (P)** — A British Creamy, White Bloomy-Rind Cheese Handmade With a Smooth Texture

**DELICE DE BOURGOGNE - COWS MILK (UNP)** — Delice de Bourgogne is a Cows Milk Cheese From The Burgundy Region of France. The Cheese Is Rich And Creamy Due to the Cheese Making Process Where Cream Is Added Twice to The Milk.

**TICKLEMORE - GOATS MILK (P)(V)** — A goats cheese that does not taste remotely goaty. It is made using pasteurised goats milk. This cheese has a bloomy white rind firm texture with a crumbly centre and a softer chalky paste just below the rind

**ASHLYNN GOATS CHEESE - GOATS MILK (P)(V)** — A cheese of contrasts in more ways than one. Ashlynn has a striking monochrome appearance thanks to a pure white interior set against a dark ash-coated rind and thin line of charcoal running through its centre. There are also interesting contradictions in the flavour. Ashlynn's delicate appearance belies a sultry complexity. The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens up intriguing savoury depths and a tingle of spice.

## Blue Cheese

**ROQUEFORT - EWES MILK (UNP)** — Roquefort is an exquisite ewe's milk blue cheese dating from 1906. This cheese is ripened in the natural caves of Combalou

**COLSTON BASSETT STILTON - COWS MILK (P)(V)** — Stilton Blue cheese from the Colston Bassett Dairy is one of the best Stiltons available in our opinion.

**SHROPSHIRE BLUE (P) (V)** — Made of pasteurised cow's milk, Shropshire Blue is a semi-firm blue cheese described as a cross between Stilton and Cheshire. In a period of 10-12 weeks,

