

LOVE FOOD, LOVE LIFE!

IF THERE IS ONE THING EVERYONE IN THE KING'S HEAD TEAM LOVES, IT'S GOOD CHEESE!

Simon grew up with a family deli offering many unusual & different kinds of cheese in the 80s, so our cheese list is something he takes very seriously!

We arrange the cheeses in strength order for you. This is so that you can start with the mildest cheese and work through to the strongest. If you do it the other way around, you won't be able to taste the subtle flavours of the milder cheese.

Our Cheeses come served with artisan cheese biscuits & fig Relish. We will happily substitute the biscuits for sourdough baguette if you prefer.

1 CHEESE / 4

3 CHEESES / 10

5 CHEESES / 15

1. ROSARY GOAT CHEESE - ENGLAND

This is a fresh, creamy Goat cheese with natural zestiness & a mousse-like texture. The perfect first cheese on the board!

2. MORBIER - FRANCE

A semi soft cheese with a layer of ash through the middle. It is named after the village of its origin. Expect a rich cheese with light aromas and a slight nuttiness. A proper crowd pleaser!

3. VSOC MATURE GOUDA - HOLLAND

Made in the Woerden region of Holland on the banks of the river Oude Rijn. Deep orange in colour with visible salt and protein crystals, this outstanding extra mature Gouda has been aged for an incredible three years. 'VSOC' stands for 'Very Superior Old Cheese!'

4. EPOISSES - FRANCE

Our favourite cheese EVER! Steeped in history, monks first made this unpasteurised cow's cheese in Burgundy in the 1600s. It is pungent (in a good way!) and a real cheese lovers cheese. Washed in Marc de Bourgogne brandy, it is rich, earthy & creamy.

5. COLSTON BASSET STILTON - ENGLAND

Considered the best Stilton around, Colston Basset is hand-made by Billy Kevan and his team in Nottinghamshire. It is one of the last remaining hand-ladled Stiltons. Hand-ladling produces an intensely rich and creamy cheese, and the Colston Bassett flavour is deep, lingering and complex. Winner of a Gold Award at the World Cheese Awards 2018.

ON YOUR OWN
OR SHARED
WITH FRIENDS.

LOVE THE CHEESE!