

KNIPOCH



HOUSE HOTEL

SCOTTISH
Cheese menu

Mull Cheddar *Fife*

crumbly, sharp, tangy, aged 12 months, raw

Minger Tain

creamy, aromatic, rich, pasturised (v)

Morangie Brie *Inverness*

rich, creamy, mushroomy, pasturised (v)

Blue Murder *Tain*

creamy, mild, complex, pasturised (v)

Inverloch *Lanarkshire*

firm, nutty, goat milk, raw (v)

Applesmoke Cheddar *Kintyre*

smooth, smoky, sweet, pasturised

served with

Apple and Ale Chutney, Quince Jelly, Pickled Walnut,
Grapes, Artisan Crackers, Oateakes

2. 7. 10. 14.

3 CHEESES £17 | 4 CHEESES £21 | 5 CHEESES £24

PER PERSON

(v) Vegetarian (vgn) Vegan (gf) Gluten Free (df) Dairy Free.

Allergens: 1. Celery 2. Cereal containing Gluten 3. Crustacean 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs
9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide and Sulphites 15. Garlic