

SAM'S

— CHOP HOUSE —

CHEESE & CHARCUTERIE



Create your perfect Cheeseboard — mix & match from our 'Best of British' selection

All served with celery, grapes, spiced plum or tomato & red onion chutney, & crackers (gf crackers available).

CHEESE

Weight key: 25g / 50g / 100g

Sam's Chop House Cheddar

Firm yet beautifully creamy in texture, it delivers a bold, rounded flavour with notes of toasted nuts, caramelised butter and a gentle tang that lingers on the palate with the addition of Boddingtons! A true Chop House cheese — robust, full-flavoured and made for good company!

£1.50 / £2.50 / £4.00

Cornish Brie

Cornish Brie has a delicious mild and creamy flavour and a melting, smooth texture. The rich and creamy Cornish milk gives it a characteristic yellow, buttery colour.

£1.50 / £2.50 / £4.00

Trefaldwyn Blue

Trefaldwyn Blue oozes with creaminess, and with this comes richness and a bold savoury tang to finish. The name Trefaldwyn comes from the Welsh for Montgomery, meaning Baldwin's town. Glenn Lloyd, third-generation dairy farmer, has now taken over production using his own herd of cows from Daisy Bank Farm.

£2.00 / £3.50 / £6.00

Ribblesdale Floral

Made by Ribblesdale Cheese Company based in Hawes, North Yorkshire. This is a soft goat's curd, slightly salted, infused with honey & rolled in edible flower petals. Newly launched in July 2024, this cheese looks & tastes stunning!

£2.75 / £5.00 / £8.00

Keen's Cheddar

A tangy and intense unpasteurised farmhouse cheddar, with a distinct fresh citrus bite. The truckles are clothbound and matured for 12 months, giving a rich creamy flavour with a hint of citrus on the finish. This batch of Keen's has been matured an extra 6 months to impart an even saltier tang!

£1.50 / £2.50 / £4.00

Kit Calvert Wensleydale

This semi-hard full-fat cheese is made at the Hawes Creamery, where it has been produced for nearly a century, using milk from forty-three farms all within ten miles of the Creamery. This traditional farmhouse cheese has a natural rind which adds body, giving an earthy finish.

£1.50 / £2.50 / £4.00

Sheffield Forge

A rich, crimson-hued Yorkshire red infused with the unmistakable tang of Sheffield's beloved Henderson's Relish. Crafted in Allerton Bywater, Castleford, this award-winning blend boasts a deep, velvety texture and a bold flavour profile. Winner of a bronze medal at the World Cheese Awards.

£1.50 / £2.50 / £4.00

CHARCUTERIE

Weight key: 15g / 30g / 50g

Lishmans Fennel Salami

Outdoor-bred pork, seasoned with fennel to produce an Italian-style salami.

£1.50 / £2.50 / £3.75

Lishmans Pepperoni

Beef and pork blended together with fennel and cayenne for a lightly spiced salami.

£1.50 / £2.50 / £3.75

Lishmans Chorizo

Crafted from high-welfare, Yorkshire outdoor-bred pigs and awarded a 3-star Great Taste Award! Our Chorizo is seasoned with paprika and garlic.

£1.50 / £2.50 / £3.75

Lishmans Coppa

Cured from the neck (rib eye) of outdoor-reared pork and air-dried for at least 6 weeks.

£1.50 / £2.50 / £3.75

Lishmans Speck

Made by award-winning butchers Lishmans, Speck is an air-dried ham that has been smoked over oak for 6 hours.

£2.50 / £4.25 / £6.00



Enjoy 10% off selected bottles of wine with your cheeseboard!

Ask your server for our daily specials!



Great British Food

— Nostalgic | Proper | Made in the North —

Before ordering, please speak to our staff if you have any allergies or intolerances and a staff member will come over to discuss your options. Although extreme care is taken, we cannot guarantee that any allergen ingredients will not be found in our food.

Please note a discretionary service charge may be added to your bill. If you are unhappy with this, it can be removed.