

The Packhorse ~ Cheese and wine pairing menu

Wine and cheese is a match made in heaven, but finding that perfect match for each wine and cheese can be one of life's more delicious endeavours.

Cheese Descriptions

Snowdonia Truffle Trove

Combines Italian Black Summer truffles with extra mature Cheddar the cheese has a distinctive earthy aroma and a perfectly balanced flavour, with undertones of wild mushroom and hazelnut leading to notes of garlic.

Castelnau Champagne Brut Reserve, France

An elegant French Champagne with fine, delicate bubbles and refreshing notes of citrus, green apple and white flowers, complemented by hints of brioche and toasted almonds for a beautifully crisp finish.

Comte

Traditional French mountain cheese, aged to develop a rich, buttery and nutty flavour, with delicate notes of toasted hazelnut and caramel and a smooth, firm texture.

Beneath the Clouds Chardonnay

The nose is led by melon and granadilla followed by unripe pineapple and green apple. The palate is textured and dense from the lees contact in barrel yet fresh and tart, showing its cool climate origin. Expect abundant yellow peach, tangerines, orange rind and a long, salivating finish

Capricorn Goats Cheese

A creamy British goat's cheese with a smooth, delicate texture, fresh tangy notes and a subtle sweetness, finished with a gentle, earthy flavour.

Barbebelle Fleuri, Rosé

A delicate and refreshing French rosé, bursting with notes of fresh strawberries, summer berries and subtle florals, with a crisp, elegant finish.

Brie De Meaux

An indulgent French soft cheese with a rich, creamy texture and delicate flavours of butter, mushrooms and toasted nuts, encased in a soft, edible white rind.

Mount Rozier Pinot noir

An elegant, smooth red wine with delicate notes of ripe cherries, fresh raspberries and subtle spice, balanced by soft tannins and a silky finish

Snowdonia Smoked Cheddar

A beautifully matured Welsh cheddar with a creamy, firm texture and rich, savoury flavour, complemented by a delicate smokiness and a smooth, lingering finish

El Coto, Rioja Crianza

This wine is a vibrant ruby red colour with a garnet rim. Aromas of red fruits, vanilla and toast define the nose. On the palate, the wine's silky texture is tempered by concentrated, red berry fruit and notes of sweet spice from the oak, complementing a juicy and persistent finish.

Fourme d'Ambert

A creamy French blue cheese with delicate blue veining, offering a mild, buttery flavour with gentle earthy notes, subtle spice and a smooth, mellow finish.

Errázuriz Late Harvest Sauvignon Blanc

A luscious, sweet Chilean dessert wine with notes of honey, ripe apricot, tropical fruits and citrus, beautifully balanced by refreshing acidity and a delicate floral finish.

Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.