



# Motte & Bailey

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## Cheese Menu

HARVEY &  
BROCKLESS  
*the fine food co.*

# CHEESE MENU

## BAILIFFGATE HOTEL CHEESE OFFERING – SPRING 2026

Accompanied with onion marmalade, Northumberland honey and a selection of sourdough crackers.

### Clara

Cheese Cellar Dairy, Worcester, England – UP, V, Goats Milk

*Clara is sprinkled with a layer of ash, which makes a telling contribution to the final flavour and texture. The paste is dense and creamy with a buttery flavour cut through with lemony notes and hints of freshly cut grass, before it unfolds into a long savoury finish. The dark grey rind contrasts against the brilliant white paste making Clara the star of any show.*

### Sparkenhoe Red Leicester

Leicestershire Cheese, Warwickshire, England – UP, NV, Cow's Milk

*Traditional farmhouse Red Leicester had become extinct at the beginning of the 21st century with factory versions of the cheese dominating shop shelves. That was until husband-and-wife team David and Jo Clarke revived this classic British territorial in 2006, using a traditional recipe and raw milk. Bound in cloth and matured for six to eight months, it has a superb sweet, nutty flavour and citrus finish. The distinctive red colour comes from the vegetable dye called annatto – a tradition that stretches back to the 17th century when a rich golden colour was seen as a sign of quality.*

### Northumberland Nettle

Northumberland Cheese Co, Blagdon, England – P, V, Cow's Milk

*This cheese follows their original recipe with the addition of real nettles. These nettles enhance the Gouda-influenced cheese's creaminess. The cheese is matured for 3 months, allowing the subtle flavours to develop into a well-rounded maturity without overpowering its gentle taste. The nettles add a subtle yet complex dimension, enriching the cheese's rich, creamy texture.*

### Baron Bigod

Fen Farm Dairy, Suffolk, England – UP, NV, Cow's Milk

*A traditional farmhouse Brie style cheese, handmade at Fen Farm from raw grass-fed Montbeliarde cow's milk. The curds are carefully hand-ladled into large moulds, using traditional pelle-a-brie ladles and the young cheeses are hand salted and then aged for up to 8 weeks in a cave-like environment. It has a smooth silky texture and a golden curd, with long lasting warm earth, farmyard, and mushroom flavours.*

### Maida Vale

Village Maid Dairy, Berkshire, England – UP, V, Cow's Milk

*A semi-soft washed rind cheese from Berkshire based Village Maid it is made from unpasteurised Guernsey cow's milk with a vegetarian rennet. The rind is washed with Treason IPA from Uprising Brewery in Windsor. The West Coast IPA helps this cheese promote a tangy, punchy flavour and aroma with a buttery texture.*

### Beauvale

Cropwell Bishop, Nottinghamshire, England – P, NV, Cow's Milk

*From the makers of Cropwell Bishop Stilton, Beauvale sits somewhere between their Stilton and a Gorgonzola. It has the rich, buttery flavour of the Stilton but the soft, almost spreadable texture of a Gorgonzola. Beauvale is made with British milk from the Peak district, hand ladled and uses traditional rennet to bring out its smooth, creamy texture and rich, mellow flavour. It is matured for around seven weeks and over the maturation develops a delicious edible rind.*

### Witheridge

Nettlebed Creamery, Henley-on-Thames, Oxfordshire, England – P, NV, Cow's Milk

*Witheridge has the strength of a mature cheddar, but the sweetness and umami notes of an Alpine cheese. Nettlebed Creamery are the first cheesemakers in the UK to age cheese in hay and it lends grassy and fruity elements to the rind. The hay for the cheese is grown in a specific field which has been sown with fragrant grasses and as the seasons change, the cheese has subtle differences in flavour.*

