



CROWN & MITRE

Riverside Gastropub



BINHAM BLUE	HIGHER PASTURE
COPY'S CLOUD	INGLEWHITE SHEEPS
NORFOLK DAPPLE	BLACK BOMBER
NORFOLK MARDLER	COTE HILL BLUE
NORFOLK WHITE LADY	SHROPSHIRE BLUE
WENSLEYDALE CRANBERRY	HONEY & FLOWER GOATS LOG

Three for £15

Four for £19

Five for £23

All served with artisan crackers, red onion chutney, cornichons,
dried apricots and walnuts

SPECIAL

Order any five cheese board and get a bottle of
Graham's Vintage Port at half price £24.50

HARD & CLOTHBOUND

Black Bomber

Cow (P) – Wales

Smooth, fudgy cheddar with deep savoury punch and caramel richness.

Ideal with stout or a big red.

Norfolk Dapple

Cow (U) – Norfolk

Nutty, savoury depth with umami core and long meadowy finish.

Great with bitter or ballsy red.

Norfolk Mardler

Goat (P) – Norfolk

Firm yet creamy goat cheese with lemon freshness and nutty warmth.

Pair with dry white or pale ale.

Inglewhite Sheeps

Ewe (P) – Lancashire

Creamy, nutty ewe's milk cheese with gentle tang.

Lovely with dry white or light red.

BLUES

Binham Blue

Cow (P) – Norfolk

Dense and creamy with sweet butter notes and a clean salty edge.

Great with a bitter or robust red.

Cote Hill Blue

Cow (U) – Lincolnshire

Delightful, creamy buttery blue with peppery bite and savoury mushroom finish.

Perfect with stout or a bold red.

Shropshire Blue

Cow (P) – Lancashire

Rich, mellow, blue

Brilliant with crisp cider or bold red wine.

SOFT & BLOOMY / FRESH

Copy's Cloud

Cow (P) – Norfolk

Buttery centre with fresh cream tang and mellow finish.

Lovely with crisp white or pale ale.

Norfolk White Lady

Ewe (P) – Norfolk

Silky and creamy with gentle mushroom rind and savoury depth.

Try with dry white or light red.

Ribblesdale Honey & Flower Goat Log

Goat (P) – Yorkshire

Bright citrus tang with honey sweetness and floral lift.

Excellent with something crisp and dry.

FLAVOURED & SWEET

Higher Pasture

Cow (P) – Lancashire

Creamy cheddar with horseradish warmth and parsley lift.

Works beautifully with bitter or dry white.

Wensleydale with Cranberry

Cow (P) – Yorkshire

Crumbly and milky, tart cranberry fruit.

Great with off-dry white or light ale.