



Worcester's Oldest Inn

The Cardinals Hat Cheese Platter for One £8.95

Choose four from a selection of twelve locally produced Artisan cheeses served with a rich honey, crunchy walnuts, pickled shallots, seasonal fruit and freshly baked farmhouse bread.

The Cardinals Hat Meat Platter for One £8.95

A selection of Italian, French and Spanish cured meats served with mixed marinated olives, roasted red peppers, Emily's Warrior chutney and freshly baked farmhouse bread.

The Cardinals Hat Sharing Platter £15.00

The perfect size for sharing. A selection of European cured meats and four locally made Artisan cheeses served with freshly baked bread, mixed olives & roasted red peppers, Warrior chutney, pickled shallots and a rich honey.

Our Cheese Selection

A selection of artisan cheese sourced from local cheese suppliers.

Worcester sauce and Shallot - A hand-made 4 to 6 month old mature cheese blended with Worcestershire Sauce and Shallots. Pasteurised, Not suitable for Vegetarians

Herefordshire Hop - Hereford Hop Cheese is a hand-made 4 to 6 month old mature cheese rolled in toasted hops. Pasteurised, Vegetarian

Honey and Fig - This wonderful blend of Honey and Fig is to die for. Pasteurized cow's milk, vegetarian rennet. Pasteurised, Vegetarian

Blackberries and Apple - Sweetened blackberries, apple and cranberries, mingled with a mature cheddar. Pasteurised, Vegetarian

Honey and Ginger - Blossom Honey, lovingly gathered by Croome's resident bees and chopped crystallised ginger blended with a mature cheddar. Vegetarian, Pasteurised

Lightwood's Chaser - Soft brie style cheese with an elegant white rind and wonderfully creamy. Vegetarian, Unpasteurised

Anstey's Shropshire Blue - Similar in style to Stilton but distinguished by its wonderful orange colour by the addition of Annatto. Vegetarian, Pasteurised

Worcester Blue - A delicious flavour, combining the buttery nature of the milk with a hint of blue stilton. Vegetarian, Pasteurized

Lightwoods Elgar Oak Smoked Cheddar - Cows milk cheddar matured for between six and nine months before being smoked over oak chips for two to three days - a mild cheddar with an authentic oak smoke flavour. Unpasteurised, Vegetarian

Harlech - A mature creamy cheddar speckled with fresh horseradish and parsley. It's very tangy and zesty with a nice edge of heat that really tingles on your tongue. Vegetarian, Pasteurised