

B R A S S E R I E
MAX

AFTERNOON CHEESE

Welcome to our Afternoon Cheese – a savoury twist on a much loved tradition, made with cheeses from our neighbours at Neal's Yard Dairy. Paired, if you wish, with beautifully made English wines from Gusbourne, this is a celebration of British cheese in its most playful and delicious form.

£56 per person

£72 per person with a glass of Gusbourne, Blanc de Blancs, 2017, Kent, England

Colston Basset Stilton éclair
with pickled walnuts and chives

Ragstone and caramelised onion macaron (V)

Baron Bigod on malt and prune loaf

Lincolnshire Poacher burnt cheese tart

Hafod Cheddar Welsh
rare bit doughnut, Worcestershire sauce

Montgomery's Cheddar scones with goat's curd,
caramelised onion jam and chive oil

Westcombe Ricotta cheesecake, poached rhubarb

Your choice of tea or infusion

ENGLISH WINE

By the glass 125ml / bottle

Gusbourne Blanc de Blancs, 2017, Kent £17 / £90

Gusbourne Rosé, 2019, Kent £16.50 / £90

Chardonnay 'Guinevere' Boot Hill
Vineyard, Gusbourne, 2023, Kent £15.50 / £84

ALL ABOUT THE CHEESE

COLSTON BASSETT STILTON (NOTTINGHAMSHIRE)

A supremely elegant blue. Creamy, buttery and gently sweet, with delicate veining and a long, mellow finish. Made by Billy Kevan

RAGSTONE (HEREFORDSHIRE)

A soft goat's cheese with a dense, fudgy texture and bright lemony freshness reminiscent of crème fraîche. Made by Charlie Westhead

BARON BIGOD (SUFFOLK)

An indulgent Brie-style cheese. Silky beneath the rind with subtle mushroom notes. Made by Jonny Crickmore

LINCOLNSHIRE POACHER (LINCOLNSHIRE)

West Country Cheddar meets Comté in this savoury, nutty hard cheese. Made by Jon Collins

HAFOD CHEDDAR (CEREDIGION)

Farmhouse style and beautifully balanced, with a soft, buttery texture and grassy depth. Made by Becky and Patrick Holden

MONTGOMERY'S CHEDDAR (SOMERSET)

A world class traditional cheddar - complex and deeply savoury, helped by two years of ageing. Made by Jamie Montgomery, Steve Bridges and Tim Griffey

WESTCOMBE RICOTTA (SOMERSET)

Fresh with a light, fluffy texture but still full of flavour. Made by Richard and Tom Calver



We hope you enjoy your meal, Tim & Kit Kemp

A discretionary 13.5% charge will be added to your bill

Please speak to the team for information on allergens, traces of allergens, dietary requirements or calories

V - vegetarian VG - vegan GF - gluten free