



Please inform a member of our team of any dietary requirements or food allergies.

V Vegetarian | VE Vegan | G Gluten free | D Dairy free | * Can be requested



Guernsey Grande Fromage Tour £12

**Jarlsberg (Swiss style cheese) mini cheese fondue
served with a 175ml glass of house wine**

**Nordic White Russian made with Norwegian brown
cheese-infused vodka and served with a cheese straw**

Brunost, or brown cheese, is made mainly in Norway and is one of the country's most iconic foods. Its caramel colour and sweet flavour come from the milk sugars, which caramelise as the whey is boiled down. It was created in 1863 by Anne Hov, a 17-year-old milkmaid in the Gudbrandsdalen valley, just north of Lillehammer, who wanted to make use of the whey left over from cheese-making.

Jarlsberg is a mild, Swiss-style cheese made from cow's milk. It takes its name from Jarlsberg Manor, in the former county of Jarlsberg in Norway. Easily recognised by its yellow wax rind, it has a semi-firm, golden interior and a smooth, buttery texture. The flavour is clean and rich, with a gentle sweetness and a nutty finish.

The Grande Fromage Tour is a self-guided cheese crawl through the heart of St Peter Port. Wander the historic streets and stop at some of the island's best places to eat and drink along the way.

Pick up your Fromage Passport and enjoy a cheese-inspired dish with a drink for just £12 at each stop. You have the whole of October to collect your stamps.

Collect six or more and you'll be entered into a prize draw to win one of four £250 vouchers, redeemable at any participating venue.