

Maul's Cheese & Charcuterie Boards

Autumn 2026

Cow

Mauls Vintage Cheddar (UP)(V)
Our British sourced vintage cheddar - either Pasteurised or Unpasteurised

Mauls Smoked Cheddar (UP)(V)
Our British sourced smoked cheddar - either Pasteurised or Unpasteurised

Mauls Spicy Cheese (UP)(V).....
Our daily choice of a spicy cheese - either Pasteurised or Unpasteurised

Buzzin Bee (V)
GB Cheese, honey and chilli cheddar

Drunken Monk (V)(S02).....
GB Cheese, cheddar soaked in red wine with caramelised onion chutney

Suffolk Blue Brie (V)
Suffolk brie with blue - creamy golden base with blue undertones

The Nameless One (V).....
Oozy soft washed rind cheese with aromatic with brassica notes

Nella
Gouda from the Netherlands with sundried tomatoes and black olives

Daslock.....
Gouda from the Netherlands with wild garlic

Schlossberger (UP).....
Swiss Alpine style which is 18 months minium, creamy and nutty notes

Mauls Deli Special (UP)(V).....
Our daily choice of a deli cheese - either Pasteurised or Unpasteurised

Brillat Savarin (S02)
Triple cream soft-ripened cheese served with honey

Mauls House Brie (UP)(V)
Our British or French sourced brie - either Pasteurised or Unpasteurised

Brinkworth Blue (V)
Award winning Wiltshire blue cheese reminiscent of Stilton

Goat

Norfolk Mardler (V).....
Semi-hard goats cheese from Norfolk with sweet and savory notes

Ellies Goat (UP)(V).....
Our British or French sourced soft goats cheese - either Pasteurised or Unpasteurised

Cherve Chorizo
Gouda from the Netherlands with chorizo

Drunk Goat of Murcia (S02).....
Spanish cheese washed in red wine before maturation, semi-soft in texture

Sheep

Mrs Bells Blue (V).....
Award winning roquefort style blue cheese from Yorkshire

Manchego (UP)(EGG)
Aged Manchego from the La Mancha region of Spain

Charcuterie

Gran Reserva Serrano Ham
Jamon Gran Reserva from Guijuelo, south east of Salamanca (PIG)

Fennel & Garlic Salami.....
British made version of a classic Italian Finocchiona (PIG)

Mauls Chorizo (MILK).....
Our British or Spanish sourced chorizo (PIG)

Nduja Pate
British made soft, spreadable salami made with Hungarian paprika, and several varieties of chilli (PIG)

Blood, Chocolate, Wine Salami (S02)
British made inspired by Mexican Mole Poblano. Flavours of chorizo, blood sausage, dark chocolate and wine (PIG)

Pastrami
British beef brisket cured for 21 days, roasted and smoked (COW)

Duck, Pork, Pepper, Chinese Five Spice Salami.....
Free range Devon duck with ethically sourced British pork with spices (DUCK/PIG)

Mauls Pate
Our British or French sourced pate - Ask for today's pate

Extras

Extra Cheese	4.50	Butter	2.25
Extra Meat	4.50	Chutney	2.25
Balsamic Vinegar	2.25	Spanish Olive Oil	2.25
Extra Bread & Crackers	3.00	Houmous	3.00

UP = Unpasteurised Milk V = Vegetarian Rennet

Please contact us with regards to allergies