



## **Cheese Tasting & Dinner**

**with Rennet & Rind – Cheesemonger & Affineur of Cambridge**

**Thursday 21<sup>st</sup> May 2026 | 6:30pm**

*Rennet and Rind is a multi-award-winning cheesemonger and affineur with over three decades of sourcing and maturing astonishingly great artisan cheese. They source from the very best independent cheesemakers, made on the farm and lovingly aged in their maturing rooms.*

*We are very proud to have them as one of our key suppliers here at The Pheasant. Perry will talk us through all things Rennet & Rind along with a wonderful tasting of some of their finest cheeses.*

**Canapés;** Cornish Yarg beignets  
Beauvale Welsh rarebit, focaccia  
Whipped Driftwood, glazed figs, tempus bresaola

Twice-baked Sparkenhoe blue cheese soufflé, braised leeks, pickled apple

Corn-fed chicken ballotine stuffed with wild mushroom mousse, grilled purple sprouting broccoli, cauliflower & Winslade agnolotti, sauce charcutier

Wigmore cheesecake, quince ripple ice cream, conference pear chutney

**£55 per person**

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients. A discretionary 10% service charge will be added to your bill, all of which is shared amongst the team.  
*Don't forget to tag us in your photos on social media!* Instagram: @thepheasantkeyston Facebook: The Pheasant at Keyston