

Saturday
7th November
2026

- THE -
RUSTY BULL


£28.95
Per person

CHEESE & WINE PAIRING EVENING

WITH YORKSHIRE VINTNERS WINE MERCHANTS

Doors: 7.00pm | Tasting: 7.30pm

Join us at The Rusty Bull for an evening of seriously good cheese
and perfectly matched wines.

We'll be tasting six distinctive cheeses, each paired with a carefully
selected wine, with Michael from Yorkshire Vintners guiding us through
the pairings and sharing a little about each wine along the way.

On the Cheeseboard

Délice de Bourgogne

Luxuriously rich,
buttery and velvety
with a tangy finish.

Kick Ass Cheddar

Strong, creamy mature
cheddar with a smooth,
nutty bite.

Dovedale Blue

Soft, creamy blue
cheese with a gentle,
mellow flavour.

Yorkshire Cask

Robust cheddar with
ale, mustard, malty
richness and tang.

Gjetost

Sweet, caramel-like
Norwegian cheese with
a dense, fudgy texture.

Mayfield

Sweet, nutty Alpine-
style cheese with a
creamy, melting texture.



SIX CHEESES. SIX WINES. ONE VERY TASTY EVENING!

Book now and raise a glass to an evening of perfectly paired cheese and wine!

Simply speak to one of our friendly staff now or contact us on: 01484 668949 / 01484 661231

Email: info@therustybull.co.uk www.therustybull.co.uk