



**CHEESE TASTING & DINNER
WITH RENNET & RIND - CHEESEMONGER & AFFINEUR OF
CAMBRIDGE
THURSDAY 30TH APRIL 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 Elm. Perry will talk us through all things Rennet & Rind along with a wonderful tasting of some of their finest cheeses.

CANAPÉS: Yorkshire pecorino carbonara croquette
Chorizo & Manchego gougeres
Cropwell Bishop, walnuts, chicory

Gorgonzola tortellini, whipped Taleggio, truffle pecorino foam

Pan-seared duck breast, Comte dauphinoise, braised chicory, grilled asparagus, Shropshire blue sauce

Coffee & ricotta mousse, honey, raspberries

£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: @theelmabbotripton Facebook: The Elm Pub