



cheese & wine tasting

*in partnership with Paxton & Whitfield and
Vergelegen Estate from Ellis Wines*

20 AUGUST 2025 | 18.45-21.00

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at Royal Over-Seas League

£84 MEMBERS | £94 NON-MEMBERS

Our summer wine and cheese tasting returns, hosted by Helen from Paxton & Whitfield and Jessica Scarratt from Vergelegen Estate, now exclusively represented in the UK on-trade by Ellis Wines. Together, they will guide you through each pairing, revealing the origins, nuances and character behind each bite and glass.

ROSARY ASH GOATS' CHEESE, NEW FOREST

Dusted with a delicate sprinkling of edible charcoal. A full-fat cheese with a clean, fresh flavour and no goaty aftertaste. Awarded Silver at the British Cheese Awards 2018.

Vergelegen, Wild Winds Sauvignon Blanc, Stellenbosch, South Africa, 2024

BARON BIGOD, SUFFOLK

A soft, white, bloomy-rind cheese handmade in Suffolk, similar to Brie de Meaux.

Vergelegen, Florence Rosé, Stellenbosch, South Africa, 2024

MRS KIRKHAM'S LANCASHIRE

Farmhouse Lancashire made using a traditional two-day curd method.
Open-textured, buttery, with a hint of sharpness.

Vergelegen Estate, Reserve Chardonnay, Stellenbosch, South Africa, 2023

LINCOLNSHIRE POACHER

An open-textured, Cheddar-style cheese from Lincolnshire with an intense, meaty flavour that lingers. Specially selected by Paxton & Whitfield for extra maturation.

Vergelegen 'Mill Race' Cabernet Sauvignon-Merlot, Stellenbosch, South Africa, 2022

PITCHFORK SOMERSET CHEDDAR

A mature, unpasteurised, organic, traditional cloth-bound Cheddar from Somerset.

Vergelegen Estate, Reserve Merlot, Stellenbosch, South Africa, 2022



We use a wide range of ingredients in our kitchen, some of which may contain allergens.
If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate.