

## PUDDINGS .....

*We love Le Campuget French pudding wine 'Il n'est pas trop tard' ... 50ml gls/500ml btl £3.25/£29.50  
...try it with any of our sweet desserts or soft cheeses. 100% Viognier 13% ABV*

|  |       |
|--|-------|
| Lemon & elderflower posset, ginger biscuits (v)                              | £5.75 |
| Champagne & strawberry jam Bakewell tart, strawberries & cream ice cream (v) | £6.25 |
| Apple & Yorkshire rhubarb flapjack crumble, cinnamon ice cream (v)           | £6.25 |
| Chocolate & mint marquise, honeycomb, cherry compôte (v,g)                   | £6.50 |
| Classic bread & butter pudding, creamy custard (v)                           | £6.00 |
| Today's dessert... <i>please ask</i>   | £M/P  |
| A selection (3 scoops) of sorbets & Jude's ice creams (v,g)                  | £5.30 |

*We do use nut & wheat products in our kitchens, please ask if you have any allergies*

## BRITISH ARTISAN CHEESES.... (3/5 cheeses) £6.50/£9.00

We recommend you eat your cheeses in the following order; from light to strong:

**Norfolk White Lady:** *Ewe's milk, vegetarian, pasteurised.*

A soft, slightly sharp brie style cheese that uses the milk of British Friesland dairy ewes. The mould-ripened cheese has a beautiful creamy texture and it's flavour improves with age.

**Tunworth:** *cow's milk, vegetarian, pasteurised*

A Camembert style cheese handmade in Hampshire. It is full, fruity and decorated: Supreme Champion British Cheese Awards 2006, Gold in World Cheese Awards 2007.

Finally, Raymond Blanc has described this as the best Camembert in the world!

**Thomas Hoe Stephenson Aged Red Leicester:** *Cow's milk, vegetarian, pasteurised*

Made using a traditional recipe, buttered, cloth-bound and matured for six months to produce a flaky, open texture cheese with a slightly sweet, caramelised flavour. It is the only pasteurised Red Leicester produced in the county of Leicestershire.

**Cropwell Bishop Stilton:** *Cow's milk, non-vegetarian, pasteurised.*

A traditional, hand-ladled Nottinghamshire Blue Stilton made with animal rennet. Smooth, creamy and open textured, this cheese is buttery and complex, with a slightly spicy long finish.

**Isle of Arran Cheddar:** *Cow's milk, vegetarian, unpasteurised*

Crafted at the Torrylinn creamery, on Scotland's idyllic Isle of Arran. It's a smooth, rich and rounded cheese.. It has a hint of sweetness complemented by nutty notes.

## FOR AFTERS....

### *Cognacs & Armagnacs*

|                                |       |
|--------------------------------|-------|
| Martell VS (Cognac), 40%       | £3.40 |
| Courvoisier VSOP (Cognac), 40% | £4.75 |
| Janneau VSOP (Armagnac), 40%   | £5.75 |
| Hennessy XO (Cognac), 40%      | £8.75 |

### *Ports*

|                                     |       |
|-------------------------------------|-------|
| Sandeman's Ruby, 20%                | £3.25 |
| Sandeman's 2009 LBV, 20%            | £3.50 |
| Sandeman's 10yr Old Tawny Port, 20% | £3.75 |

### *Whiskeys*

|  |       |
|--|-------|
| Glenfiddich 12yr <i>Speyside</i> , 40%   | £3.50 |
| Talisker 10yr <i>Skye</i> , 45.8%        | £3.50 |
| Balvenie 12yr <i>Speyside</i> , 43%      | £4.25 |
| Balvenie 14yr <i>Caribbean, Speyside</i> | £5.00 |
| Laphroaig 10yr <i>Islay</i> , 40%        | £3.75 |
| Glenfiddich 15yr <i>Speyside</i>         | £4.50 |
| Tullamore Dew <i>Irish</i> , 40%         | £3.00 |
| Irish/Liqueur coffee                     | £5.95 |

Lots of other stickies, fruit liqueurs and liqueurs are available.