

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*

Wild flower honey, cardamon & yoghurt pannacotta, rhubarb & ginger compote, honeycomb (g)	£5.95
Chocolate & ale cake, coconut ice cream, chocolate sauce, desiccated coconut (v)	£5.95
Lemon & vanilla tart, raspberry sorbet (v)	£5.95
English Strawberry Eton mess, basil cress (v,g)	£5.95
Classic glazed vanilla rice pudding, English strawberry & Champagne jam (v,g)	£5.95
Today's dessert... please ask	£M/P
A selection of Thaymar sorbets & ice creams (g)	£5.25

BRITISH ARTISAN CHEESES.... (3/5 cheeses)

£6.50/£8.95

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

Golden Cross: goat's milk, vegetarian, unpasteurised.

Made in East Sussex by Kevin and Alison Blunt, this ripened goats' milk cheese is first rolled in ash, then matured to develop a complex, yet subtle flavour. The texture is like ice-cream.

Vintage Sparkenhoe Red Leicester: cow's milk, non-vegetarian, unpasteurised

Produced by Jo and David Clarke in Market Bosworth, Leicestershire.

The only Red Leicester made in Leicestershire!

This vintage version is aged for 18 months, which gives it a strong, powerful flavour.

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!

Cote Hill Blue: cow's milk, non-vegetarian, unpasteurised

Creamy blue cheese from Cote Hill Farm in Lincolnshire. Michael Davenport milks their herd of 70 Friesian, Holstein and Red Poll cows twice a day and wife Mary uses the milk from the morning's milking to make the cheese.

Lancashire Black Bomb: cow's milk, non-vegetarian, unpasteurised

Strong, creamy & nutty with a touch of acid, Lancashire Bomb is an explosion of cheesy wonderfulness wrapped in black wax. Made by Andrew Shorrocks, a fourth-generation cheesemaker in Goosnargh near Preston, it's a traditional Lancashire aged for 24 months until it bursts with flavour.

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.