

PUDDINGS

*We love Le Campuget French pudding wine 'Il n'est pas trop tard' ... 50ml gls/500ml btl £3.50/£32.50
...try it with any of our sweet desserts or soft cheeses. 100% Viognier 13% ABV*

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| Double chocolate brownie, white chocolate ice cream, chocolate sauce (v) | £6.50 |
| Treacle tart, vanilla crème fraîche (v) | £6.00 |
| Rhubarb steamed pudding, warm custard (v) | £6.25 |
| Charred pineapple, coconut ice cream, rum caramel sauce (vegan,g) | £6.25 |
| Banoffee cheesecake, malted banana ice cream (v) | £6.50 |
| Today's dessert... <i>please ask</i> | £M/P |
| A selection (3 scoops) of sorbets & Jude's ice creams (v,g) | £5.25 |

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

BRITISH ARTISAN CHEESES.... (3/5 cheeses) £6.50/£9.50

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

Oglesfield: *Cow's milk, non-vegetarian, unpasteurised.*

Oglesfield is a semi-soft cheese made using the beautiful rich milk of the Montgomery's herd of Jersey cows. The cheese is washed with a special brine every three days to achieve a slightly pungent moist orange-pink rind. Oglesfield is creamy and supple with fruity, sweet flavours.

Calveley Crunch cheddar: *Cow's milk, vegetarian, pasteurised.*

An extra mature Cheddar with excellent flavour and a crunchy crystalline texture.

Made in the village of Calveley in Cheshire

Quickes' goat's cheese: *Goat's milk, vegetarian, pasteurised*

Clothbound & naturally matured, typically for 6 months, it is crafted from the finest Devon goat's milk.

Vibrant, almondy, buttery: a delightfully different goat's milk cheese.

Shropshire Blue: *Cow's milk, vegetarian, pasteurised*

Made by Billy Kevan and his team in Nottinghamshire, Shropshire Blue was invented by a Cheshire cheese grader called Dennis Biggins in the 1930s. It has an exquisite, nutty flavour, shot through with spicy notes.

Winslade: *Cow's milk, non-vegetarian, pasteurised.*

Developed as a sibling to the much loved Tunworth, Winslade is a small, soft & oozing cheese with a quiet floral earthiness. It is superbly rich with it's spruce band imparting a distinctive piney note. A Camembert style that the French would be proud of.

FOR AFTERS....*Cognacs & Armagnacs*

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| Martell VS (Cognac), 40% | £3.50 |
| Courvoisier VSOP (Cognac), 40% | £4.75 |
| Janneau VSOP (Armagnac), 40% | £5.75 |
| Hennessy XO (Cognac), 40% | £9.50 |

Ports

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| Graham's Ruby, 20% | £3.40 |
| Graham's 2012 LBV, 20% | £3.70 |
| Graham's 10yr Old Tawny Port, 20% | £4.00 |

Whiskeys

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| Glenfiddich 12yr <i>Speyside</i> , 40% | £3.50 |
| Talisker 10yr <i>Skye</i> , 45.8% | £4.00 |
| Balvenie 12yr <i>Speyside</i> , 43% | £4.25 |
| Balvenie 14yr Caribbean, <i>Speyside</i> | £5.00 |
| Laphroaig 10yr <i>Islay</i> , 40% | £4.25 |
| Glenfiddich 15yr <i>Speyside</i> | £4.50 |
| Tullamore Dew <i>Irish</i> , 40% | £3.20 |
| Irish/Liqueur coffee | £6.00 |

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