

## AUTUMN CHEESES

Our cheeses change with the season & are properly aged to be served ripe & ready.

Choose from:

**Full Cheese Board to Share (or not!) 13.75**

All five Autumn cheeses, served with Chutney, Crackers, Apple & Celery

**Individual Cheese Plate 7.75**

Choose any three of the Autumn cheeses, served with Chutney, Crackers, Apple & Celery

**Single Smidgen of Cheese 2.75**

Choose just one of the Autumn cheeses, served with Chutney, Crackers, Apple & Celery

## OUR CHEESES FOR AUTUMN ARE:

### Wookey Hole Cave-aged Cheddar

Cloth-wrapped cheddar made from pasteurised cows' milk and vegetarian rennet in Dorset and matured in the Wookey Hole Caves in Somerset for up to six months. Covered by a PDO (Protected Designation of Origin), this award-winning hand-made cheddar is crumbly with a distinctly nutty, tangy flavour & earthy undertones.

### Brie de Nangis

Made in the Ile de France, east of Paris, this unpasteurised cows' milk cheese is soft & creamy with a wonderfully deep mushroom flavour. Matured for around 6 weeks.

### Carré de Sologne

Exceptional unpasteurised goats' milk cheese. Made in the Loir et Cher region of France by a small producer from the milk of his own goats. Soft textured with a natural rind & creamy, savoury flavours.

### Baked Golden Cenarth

Lovely rind-washed cheese made in West Wales by Carwyn Adams at the family dairy, Caws Cenarth. Rich, buttery & delicious served warm & runny with truffle honey. Supreme Champion at The British Cheese Awards a few years ago.

### Organic Cropwell Bishop Stilton

Certified organic Blue Stilton hand-made in Nottinghamshire using local milk. Delicious mellow flavour, contrasting with the tanginess of its delicate blue veins. Best Blue Cheese & Best PDO Stilton at the British Cheese Awards 2014. Vegetarian.

## AUTUMN PUDDINGS

Valrhona Triple Chocolate Tart, Candied Hazelnut & Vanilla Cream 6.50

Iced Rum & Raisin Parfait, Honeycomb & Apple 5.75

Tiramisu Pannacotta, White Chocolate & Mini Doughnut 5.75

Warm Parsnip Cake, Toffee Sauce & Salt Caramel Ice Cream 5.50

Banana & Peanut Butter Cheesecake, Toffee Popcorn 6.00

Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone 5.00

Choose 3 from: Vanilla, Double Chocolate, Salted Caramel or Banana Ice Creams, Blood Orange or Mango Sorbets

## COFFEES & TEAS

All our coffees are made with 100% Arabica beans from Union Hand-Roasted and semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

Double Espresso 2.45

Americano, Macchiato, Flat White, Cappuccino, Latte 2.85

Hot Chocolate & Marshmallows, Mocha or Cinnamon & Caramel Latte 3.00

A Pot of Proper Yorkshire Tea 2.35

Novus Whole Leaf Teas 2.45

Earl Grey, Green Tea, Peppermint, Citrus Camomile, Wild Encounter, Organic Jasmine, Organic Darjeeling, Spiced Rooibos & Fresh Mint Tea

Single Origin Rwandan Filter Coffee 2.40

Espresso Martini 6.60

Amaretto Latte, Baileys Latte, Liqueur Coffee 5.10

## AND FINALLY...

Tanner's Late Bottled Vintage Port	5.50 100ml	
Monbazillac, Chateau le Fagé	5.00 100ml	19.50 375ml
Moscatel Oro Floralis, Torres	5.25 100ml	
Amaretto, Baileys, Cointreau	5.00 50ml	
♥ Baileys Chocolat Luxe	5.50 50ml	