

SPRING 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 Spring cheeses, served with Chutney, Apple, Celery & Crackers

Individual Cheese Plate 7.75

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

Single Smidgen of Cheese 2.75

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

OUR CHEESES FOR SPRING ARE:

Brie de Nangis

Made in the Île-de-France to the east of Paris, this unpasteurised cow's milk cheese is soft textured with a wonderfully deep mushroom flavour. Matured for around 6 weeks.

Sainte-Maure de Touraine

One of the classic cheeses of the Loire Valley. Buttery, smooth cheese with a good lemony acidity & a fine grey-blue edible rind.

Rollright

Made by David Jowett & Antony Curnow in Chipping Norton. This is a mellow, buttery-rich, washed rind cheese that expresses the rich & diverse clover pasture of King Stone Farm in the Cotswolds. Not unlike a good Reblochon.

Quicke's Mature Cheddar

The Quicke family have been farmers in Newton St Cyres, Devon for over 450 years. Traditional cheese-making methods & a year-long maturing process all combine to give this cheddar its full savoury flavour.

Beauvale

From Cropwell Bishop in Nottinghamshire, this is their take on a Gorgonzola style cheese. Soft with mild blue veining & a creamier flavour than their famous Stilton.

Awarded 3*s in The Great Taste Awards 2015 and named one of the Great Taste Top 50 Foods.

SPRING PUDDINGS

Valrhona Chocolate Pot, Salted Caramel Centre,
Dark Chocolate Sauce 5.75

Iced Blood Orange Parfait, Pistachios & Toasted Marshmallows 5.75

Crème Brûlée, Lemon Shortbread 5.75

Pear & Almond Tart, Cornish Clotted Cream 5.75

Yorkshire Rhubarb & Ginger Trifle 5.75

Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone 5.75

Choose 3 from: Vanilla, Strawberry, Chocolate or Honeycomb Ice Creams,
Blackcurrant or Lemon Sorbets

COFFEES & TEAS

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

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.

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	

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.