



PUDS & CHEESE

---

MAKING LIFE PEACHY

---

## 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!)**

All four Spring cheeses, served with Chutney, Water Biscuits & Apple 10.50

### **INDIVIDUAL CHEESE PLATE**

Choose any three Spring cheeses, served with Chutney, Water Biscuits & Apple 7.75

### **SINGLE SMIDGEN OF CHEESE**

Choose one Spring cheese, served with Chutney, Water Biscuits & Apple 3.25

## SPRING CHEESE SELECTION

### **CAMEMBERT GILLOT AOC**

Exceptional cheese made from raw cows' milk to a 1912 recipe. Moulded with a ladle by one of the last traditional Camembert makers. Creamy, oozy, delicious.

### **BLANCHE GOATS' CHEESE**

Sporting a wrinkly coat, this multi award-winning delicate and creamy cheese has flavours of honeysuckle and herbs. Awarded Gold in the Best Goat Cheese category at the 2018 British Cheese Awards and Silver for Best Soft Cheese in 2017. Vegetarian.

### **COOLEA**

Fruity, golden cheese from Cork, made by a Dutch family. Mature, nutty and redolent of good Gouda. Pasteurised.

### **BEAUVALE**

The famous Stilton-maker, Cropwell Bishop, has branched out with this English version of a Gorgonzola-style blue. Soft, creamy, intensely sweet and savoury. Cries out for a glass of port or sweet pudding wine. Pasteurised and delivered cheese. (Vegetarian)

## SPRING PUDDINGS

- Dark Chocolate Torte, Chocolate Sauce, Chantilly Cream 6.50
- Sticky Toffee Pudding, Toffee Sauce, Jude's Vanilla Ice Cream 6.00
- Iced Rhubarb & Custard Crumble Parfait 6.25
- Banoffee Cheesecake 6.25
- Coconut Pannacotta, Pineapple & Rum Salsa, Praline Crumb 5.75
- Jude's Free-range Ice Creams & Sorbets 5.75  
(Vanilla, Chocolate, Raspberry Ripple or Honeycomb, Mango or Lemon Sorbet)

## TOUCH OF SWEETNESS

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.50

## ONE LAST GLASS

- Espresso Martini 8.00
- Sandeman's 20 Year Old Tawny Port 9.75/100ml
- Monbazillac, Château le Fagé 5.25/100ml 19.50/375ml
- Ron Aguerre Caramel Rum, Briottet Crème de Pêche, Limoncello Stalia Superiore or Disaronno Amaretto 3.40 / 25ml
- Patrón XO Cafe or Remy VSOP 4.25/25ml

## HOT DRINKS

**UNION**  
HAND-ROASTED  
COFFEE

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

- Single Origin Rwandan Filter Coffee 2.40
- Double Espresso, Macchiato 2.45
- Cappuccino 2.95
- Americano, Flat White, Latte 2.85
- Hot Chocolate 2.50
- Luxury Hot Chocolate 3.00
- Mocha, Cinnamon or Caramel Latte 3.00
- Amaretto Latte, Baileys Latte, Liqueur Coffee 6.25
- A Pot of Proper Yorkshire Tea 2.50
- Twinnings Teas 2.50
- Earl Grey, Green Tea, Peppermint, Lemon & Ginger, Camomile & Honey, Spicy Chai
- Fresh Mint Tea 2.50

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