

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

Lemon & elderflower posset, ginger biscuits (v)	£5.75
Champagne & strawberry jam Bakewell tart, strawberries & cream ice cream (v)	£6.25
Apple & Yorkshire rhubarb flapjack crumble, cinnamon ice cream (v)	£6.25
Chocolate & mint marquise, honeycomb, cherry compôte (v,g)	£6.50
Classic bread & butter pudding, creamy custard (v)	£6.00
Today's dessert... <i>please ask</i>	£M/P
A selection (3 scoops) of sorbets & Jude's ice creams (v,g)	£5.30

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

BRITISH ARTISAN CHEESES.... (3/5 cheeses) Served with a date & walnut torte £6.50/£9.00

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

Norfolk White Lady: *Ewe's milk, vegetarian, pasteurised.*

A soft, slightly sharp brie style cheese that uses the milk of British Friesland dairy ewes. The mould-ripened cheese has a beautiful creamy texture and it's flavour improves with age.

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!

Thomas Hoe Stephenson Aged Red Leicester: *Cow's milk, vegetarian, pasteurised*

Made using a traditional recipe, buttered, cloth-bound and matured for six months to produce a flaky, open texture cheese with a slightly sweet, caramelised flavour. It is the only pasteurised Red Leicester produced in the county of Leicestershire.

Traditional Cropwell Bishop Stilton: *Cow's milk, non-vegetarian, pasteurised.*

A traditional, hand-ladled Nottinghamshire Blue Stilton made with animal rennet. Smooth, creamy and open textured, this cheese is buttery and complex, with a slightly spicy long finish.

Isle of Arran Cheddar: *Cow's milk, vegetarian, unpasteurised*

Crafted at the Torrylinn creamery, on Scotland's idyllic Isle of Arran. It's a smooth, rich and rounded cheese.. It has a hint of sweetness complemented by nutty notes.

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
Taylor's 325th anniversary Tawny, 20%	£9.50
<i>blended 10, 20, 30 & 40 year old Port</i>	

Whiskeys

Glenfiddich 12yr Speyside, 40%	£3.50
Talisker 10yr Skye, 45.8%	£3.50
Balvenie 12yr Speyside, 43%	£4.25
Balvenie 14yr Caribbean, Speyside	£5.00
Laphroaig 10yr Islay, 40%	£3.75
Glenfiddich 15yr Speyside	£4.50
Tullamore Dew Irish, 40%	£3.00
Irish/Liqueur coffee	£5.95

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