

**PUDDINGS .....**

<i>We love Le Campuget French pudding wine 'Il n'est pas trop tard' ... 50ml gls/500ml btl ...try it with any of our sweet desserts or soft cheeses. 100% Viognier 13% ABV</i>	£3.25/£29.50
Pimm's & summer fruit jelly, apple sorbet (g)	£5.75
Proper English strawberry Eton mess, basil cress (v,g)	£6.25
White chocolate blondie, chocolate sauce, chocolate orange ice cream (v)	£6.50
Raspberry & thyme custard tart, raspberry ripple ice cream (v)	£6.00
Blueberry upside down cake, salted maple caramel sauce, milk ice cream (v)	£6.00
Today's dessert... please ask	£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% <i>blended 10, 20, 30 &amp; 40 year old Port</i>	£9.50

*Whiskeys*

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

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