

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

Apple & blackberry crumble, cinnamon ice cream (v,g)	£6.25
Coffee & walnut sponge, Cornish clotted cream, caramel sauce (v)	£6.50
Ice cream sundae: White chocolate blondie, honeycomb, raspberry ripple (v)	£6.50
Buttermilk panna cotta, wildflower honey, grilled figs, meringue (g)	£6.25
Pumpkin pie, spiced poached autumn fruits, Chantilly cream	£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) £6.50/£9.50

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

Golden Cross goat's: *Goat's milk, vegetarian, unpasteurised.*

Made in East Sussex by Kevin and Alison Blunt, this ripened goats' milk cheese is first rolled in ash, then matured to develop a complex, yet subtle flavor. The texture is like ice-cream.

Fowlers Original Sage Derby: *cow's milk, vegetarian, pasteurised*

A firm bodied cheese, made to traditional methods by Fowlers of Earlswood. The cheese is matured for nine months with fresh tasting sage adding specks of green to the pale cheese.

Sparkenhoe blue: *Cow's milk, vegetarian, unpasteurised*

An unpasteurised blue cheese made by David and Jo Clarke on Sparkenhoe Farm.

Creamy texture and subtly flavoured with a blue mould which laces it's way through the cheese. The taste is reminiscent of old Leicestershire blue cheese.

Baron Bigod brie: *Cow's milk, non-vegetarian, unpasteurised.*

A brie-style cheese made by the Crickmores at their farm near Bungay, Suffolk. Deliberately crumbly at the core with a silky breakdown at the rind. The cheese is both like and unlike a traditional Brie de Meaux with a character all of it's own. The French are jealous...

Vintage Lincolnshire Poacher: *Cow's milk, non-vegetarian, unpasteurised*

From a dairy farm in the Lincolnshire Wolds where 230 Holstein Friesian cows produce milk for this delicious cheese that ages for 18 months. A strong, hard cheese with a smooth lingering aftertaste and nutty hints.

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

Cockburn's Ruby, 20%	£3.25
Graham's 2012 LBV, 20%	£3.50
Graham's 10 year old Tawny, 20%	£4.00
Graham's 30 year old Tawny, 20%	£13.50

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