

## PUDDINGS .....

*We love Le Campuget French pudding wine 'Il n'est pas trop tard' ... 50ml gls/500ml btl £3.50/£32.50 ...try it with any of our sweet desserts or soft cheeses. 100% Viognier 13% ABV*

Lemon & lavender posset, mini flapjack (v)	£6.00
Dark chocolate brownie, raspberry ripple ice cream, chocolate sauce (v)	£6.50
Summer berry & elderflower upside down cake, Cornish clotted cream (v)	£6.25
Classic British strawberry Eton mess (v,g)	£6.50
Vegan vanilla fudge, banana, walnut & salted caramel ice cream sundae (vegan,g)	£6.50
Today's dessert... please ask	£M/P
A selection (three scoops) of sorbets & Jude's ice creams (v,g)	£5.25

*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:

**Rosary goat's:** *Goat's milk, vegetarian, pasteurised.*

Made by an independent dairy in Salisbury with a mousse-like texture and natural acidity. Just enough salt is added to enhance its unique flavour. Supreme Champion Award at the British Cheese Awards 2014.

**Thomas Hoe Stephenson Aged Red Leicester:** *Cow's milk, non-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.

**Cote Hill Blue:** *Cow's milk, vegetarian, unpasteurised*

Creamy blue cheese from Cote Hill Farm in Lincolnshire. Michael Davenport milks their herd of Friesian, Holstein and Red Poll cows twice a day, and wife Mary uses the milk from the morning's milking to make the cheese.

**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!

**Harlech:** *Cow's milk, vegetarian, pasteurised.*

A strong and creamy Cheddar blended with horseradish and parsley, Harlech has herbal notes and an admirable kick. It's name is a nod to the song and military march Men of Harlech, which recalls the longest-known siege in Britain's history.

## FOR AFTERS....

### *Cognacs & Armagnacs*

Martell VS (Cognac), 40%	£3.50
Courvoisier VSOP (Cognac), 40%	£4.75
Janneau VSOP (Armagnac), 40%	£5.75
Hennessy XO (Cognac), 40%	£9.50

### *Ports*

Graham's Ruby, 20%	£3.40
Graham's 2012 LBV, 20%	£3.70
Graham's 10yr Old Tawny Port, 20%	£4.00

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

### *Whiskeys*

Glenfiddich 12yr <i>Speyside</i> , 40%	£3.50
Talisker 10yr <i>Skye</i> , 45.8%	£4.00
Balvenie 12yr <i>Speyside</i> , 43%	£4.25
Balvenie 14yr <i>Caribbean, Speyside</i>	£5.00
Laphroaig 10yr <i>Islay</i> , 40%	£4.25
Glenfiddich 15yr <i>Speyside</i>	£4.50
Tullamore Dew <i>Irish</i> , 40%	£3.20
Irish/Liqueur coffee	£6.00