

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

Apple & blackberry crumble, vegan vanilla ice cream (vegan,g)	£6.50
Homegrown damson fool, macaroon fingers (v,g)	£6.00
Pear cider poached pears, candied walnuts, cinnamon whipped cream (v,g)	£6.25
Chocolate chip cookie in a pan, oreo milkshake (v) <i>add a scoop of Jude's ice cream £1.75</i>	£6.75
Sticky toffee pudding, salted caramel sauce, honeycomb ice cream (v)	£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:

Cenarth Brie: *Cow's milk, vegetarian, pasteurised*

Made on Glyneathing Farm in Carmarthenshire by Carwyn Adams and his family, this traditional French style has a creamy white interior along with a delightfully gooey centre.

Wyfe of Bath: *Cow's milk, vegetarian, pasteurised*

Wyfe of Bath tastes sweet and rich. The cheese is similar in style to a young Gouda, but it is not pressed, and this gives it a much more springy texture than its Dutch cousin.

Ribblesdale superior goats' cheese: *Goat's milk, vegetarian, pasteurised*

Creamy, smooth with a gentle goat taste, almost a hint of lemon in the palate. A goat's cheese for those not wanting to be overpowered. Made by Chris and Ian Hill in Ribblesdale.

A superior goat cheese.

Shipston Blue: *Buffalo milk, vegetarian, pasteurised*

All the milk for the award winning Shipston Blue is produced by Water Buffalo.

Buffalo milk products are an excellent alternative to those who are intolerant to cow's milk.

Cave aged at Park Head Farm, it has a full blue flavour and a rich, creamy taste.

Smoked Lincolnshire poacher: *Cow's milk, non-vegetarian, unpasteurised*

Hand-made at Ulceby Cross by the Jones brothers. Traditional Lincolnshire Poacher cheese is oak smoked. Smooth, silky textured and lightly oaked, rounded and full of flavour.

This cheese has been a Gold Medal winner at the British Cheese Awards.

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
Irish/Liqueur coffee	£6.00

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
Two Birds flavoured vodkas	£4.10
<i>After Dinner Mint, Salted Caramel or Espresso</i>	