

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

Chocolate & ginger cake, chocolate ganache, coffee ice cream (v)	£6.50
Duck egg custard & Italian meringue tart, raspberry sorbet (v)	£6.75
Blood orange posset, citrus fruit & poppy seed shortbread (v,g)	£6.25
Coconut rice pudding, Yorkshire rhubarb & cinnamon (vegan,g)	£6.50
Chocolate & hazelnut brownie, chocolate sauce & malted banana ice cream	£6.75
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:

Waterloo: *cow's milk, vegetarian, unpasteurised.*

This brie style cheese has a french farmhouse feel; rich and buttery. It is made by Anne & Andy Wigmore in Berkshire, originally with Guernsey milk from the Duke of Wellington's estate.

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

A fresh young cheese with a mousse-like texture that melts in the mouth. Hints of lemon, mild notes of goat's milk complimented by a light coating of ash.

Single Gloucester: *cow's milk, non-vegetarian, pasteurised*

A rare cheese. Originally the cheese was eaten at home, while the harder Double Gloucester was sent away to provide income. In 1994 it was awarded Protected Designation of Origin (PDO) status. It can only be made on Gloucestershire farms which have a herd of Old Gloucester cows.

Perl Las: *cow's milk, vegetarian, pasteurised*

Perl Las, meaning 'Blue Pearl' in Welsh. It has become one of the most famous and highly regarded cheeses in Wales over recent years. Delicately salty & creamy with a lingering blue aftertaste.

Lancashire Black Bomber: *cow's milk, vegetarian, pasteurised.*

Made in Goosnargh near Preston, the Lancashire Bomb cheese is a true regional classic. Matured for 24 months, it is wrapped in muslin and dipped into wax creating a distinctive cheese like no other. Wonderfully creamy with a strong mature flavour.

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>	