

CHEESES

Our cheeses change with the season & are properly aged to be served ripe & ready.

Choose from:

FULL CHEESE BOARD TO SHARE (or not!)

All five cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers 14.00

INDIVIDUAL CHEESE PLATE

Choose any three of the cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers 7.75

SINGLE SMIDGEN OF CHEESE

Choose just one of the cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers 2.75

Cheese Selection

Camembert Gillot AOC

Exceptional cheese made from raw cows' milk to a 1912 recipe. Moulded by hand with a ladle by one of the last traditional Camembert makers. Creamy, oozy, delicious.

Pavé Cobble

Shaped like a square cobblestone, this is a new ewes' milk cheese from Somerset. Ash-coated, it develops a wrinkled, edible rind. Silky, creamy & complex in flavour. (Vegetarian)

Quicke's Goats' Milk Clothbound Cheese

Made in Devon from locally-sourced goats' milk, this is less goaty than some. Rather cheddary, firm, succulent & buttery. (Vegetarian)

Wyfe of Bath

Gold Medal at the International Cheese Awards 2016. Hand-made single-herd organic cows' milk cheese from Bath, inspired by a Dutch Gouda. Rich, nutty, creamy & redolent of summer meadows. (Vegetarian)

Cropwell Bishop Organic Stilton

Classic blue from the Peak District. Mellow & tangy, cries out for a good glass of wine. (Vegetarian)

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

PUDDINGS

Poached Pear, Apricot & Raisin Flapjack, Crème Fraîche 5.50

Crème Brûlée, Homemade Shortbread 5.50

Salted Caramel Chocolate Tart, Chantilly Cream 5.75

Lemon Posset, Blackcurrant Jelly 5.50

Warm Orange & Polenta Cake, Clotted Cream 5.50

Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone 5.75

Vanilla, Chocolate Orange, Pecan & Brown Butter or Banana Ice Creams, Raspberry or Mango Sorbets

Touch of Sweetness?

Mini-pud of the Day & your choice of Coffee or Tea 4.75

Coffees & Teas

Double Espresso, Macchiato 2.45

Americano, Flat White, Cappuccino, Latte 2.85

Hot Chocolate & Marshmallows, Mocha or Cinnamon & Caramel Latte 3.00

A Pot of Proper Yorkshire Tea 2.40

Novus Whole Leaf Teas 2.50

Earl Grey, Green Tea, Peppermint, Citrus Camomile, Wild Encounter, Organic Jasmine, Organic Darjeeling, Spiced Rooibos

Fresh Mint Tea 2.50

Single Origin Rwandan Filter Coffee 2.40

All our coffees are made with 100% Arabica beans from Union Hand-Roasted and semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

And Finally...

Tanner's Late Bottled Vintage Port 100ml 5.50

Monbazillac, Chateau le Fagé 5.00/100ml 19.50/375ml

Moscato Oro Floralis, Torres 5.25/100ml

Amaretto, Baileys, Cointreau 5.00/50ml

Baileys Chocolat Luxe 5.50/50ml