



PUDS & CHEESE



CHEESES

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

Choose from:

FULL CHEESE BOARD TO SHARE (or not!) 14.00

All five Spring cheeses, served with Apples, Celery, Chutney & Crackers

INDIVIDUAL CHEESE PLATE 7.75

Choose any three of the Spring cheeses, served with Apples, Celery, Chutney & Crackers

SINGLE SMIDGEN OF CHEESE 3.25

Choose just one of the Spring cheeses, served with Apples, Celery, Chutney & Crackers

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.

Sainte-Maure de Touraine

One of the classic cheeses of the Loire Valley. Pale & interesting, smooth cheese with a good lemony acidity & a fine grey-blue edible rind.

Mrs Kirkham's Lancashire

Graham Kirkham makes this English classic using raw milk from the family herd milked by his dad. Buttery flavour with a mellow tang & melt-in-the-mouth texture. Recognised as unique by Slow Food UK in their Ark of Taste.

Morn Dew

Rich Guernsey milk gives this cheese a sunny, golden colour and flavour to match. Rich, creamy and with a nutty sweetness from the washed rind. Unpasteurised & vegetarian.

Beauvaley

The famous Stilton-maker, Cropwell Bishop, has branched out with this English version of a Gorgonzola-style blue. Soft, creamy, intensely sweet & savoury. Cries out for a glass of port or sweet dessert wine.

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

PUDDINGS

Rhubarb & Custard Cheesecake 6.00

Baked Toffee Apple, Raisins, Chantilly Cream 6.00

Valrhona Chocolate, Cherry & Almond Tart,
Mascarpone - Baked Daily 6.00

Steamed Lemon & Ginger Sponge, Lemon Curd Custard 6.00

Dairy-free Pannacotta,
Super Fruit Compote & Toasted Hazelnuts 5.75

Jude's Free-range Ice Creams & Sorbets 5.75
(Vanilla, Flat White Coffee, Chocolate or Strawberry Ice Creams,
Lemon or Mango Sorbets)

Touch of Sweetness?

Sliver of Valrhona Chocolate Tart & your choice of Tea or Coffee 4.75

Coffees & Teas

Single Origin Rwandan Filter Coffee 2.40

Double Espresso, Macchiato 2.45

Americano, Flat White, Cappuccino, Latte 2.85

Hot Chocolate & Marshmallows, Mocha, Cinnamon or 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

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

Espresso Martini 7.50

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