

Summer Cheeses

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

Choose from:

Full Cheese Board to Share (or not!) £13.75

All five Summer cheeses, served with Dorset Pear Jelly, Celery & Peter's Yard Rye Wafers

Individual Cheese Plate £7.75

Choose any three of the Summer cheeses, served with Dorset Pear Jelly, Celery & Rye Wafers

Single Smidgen of Cheese £2.75

Choose just one of the Summer cheeses, served with Dorset Pear Jelly, Celery & Rye Wafers

Our Cheeses For Summer Are:

Gillot Camembert

The most famous of French cheeses, a soft bloomy-rind cheese made from cows' milk. Creamy yellow curd & delicate flavour.

Driftwood

Made near Glastonbury, this ash-coated goat cheese log has a fresh, clean taste with a citrusy tang. Silky-smooth texture. Vegetarian.

Kirkham's Lancashire

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

Burwash Rose

Award-winning semi-soft cheese made in East Sussex from the raw milk of grass-fed Friesians. Wonderful sticky orange rind & rich pungent flavour, finishing with just a hint of the English rosewater in which the rind is washed. Vegetarian.

Organic Perl Las

Superb Welsh blue cheese, with a creamy, gently salty taste that deepens with ageing. Made on his family farm near Cardigan by Carwyn Adams.

Summer Puddings

Valrhona Chocolate & Hazelnut Mousse, Homemade Shortbread £4.75

Summer Pudding & Clotted Cream £4.75

Pineapple Carpaccio, Iced Coconut Parfait £4.75

Banana Split £4.75

Sticky Toffee Pudding, Jude's Vanilla Ice Cream £4.75

Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone £4.75

Choose 3 from: Vanilla, Strawberry, Salted Caramel or Peach Ice Creams, Lemon or Mango Sorbets

Coffees & Teas

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.

Espresso £2.45

Americano, Macchiato, Flat White, Cappuccino, Latte £2.85

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

A Pot of Proper Yorkshire Tea £2.35

Novus Whole Leaf Teas £2.35

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

Espresso Martini £6.60

Amaretto Latte, Baileys Latte, Liqueur Coffee £5.10

And Finally...

Monbazillac, Chateau le Fagé	£5.00 100ml	£19.50 375ml
Moscatel Oro Floralis, Torres	£5.25 100ml	
Amaretto, Baileys, Cointreau	£5.00 50ml	
♥ Baileys Chocolat Luxe	£5.50 50ml	

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