

PUDDINGS

We love Le Campuget French pudding wine 'Il n'est pas trop tard' ... 50ml gls/500ml btl £3.25/£29.50 ...try it with any of our sweet desserts or soft cheeses. 100% Viognier 13% ABV

Baked rhubarb & orange cheesecake, rhubarb & custard ice cream (v)	£5.95
Dark chocolate & croissant bread & butter pudding, creamy custard (v)	£5.95
Lemon & vanilla tart, raspberry sorbet (v)	£5.95
Charred pineapple, coconut ice cream, rum toffee sauce (v,g)	£5.75
Black cherry bakewell crumble (almond crumb), clotted cream ice cream (v)	£5.95
Today's dessert... <i>please ask</i>	£M/P
A selection of Thaymar sorbets & ice creams (g)	£5.25

BRITISH ARTISAN CHEESES.... (6 cheeses) £8.95

We recommend you eat your cheeses in the following order; from light to strong

Cornish yarg: cow's milk, vegetarian, pasteurised

Semi-hard cow's milk cheese made in Cornwall, from the milk of Friesian cows. Before being left to mature, this cheese is wrapped in nettle leaves. "Yarg" is simply "Gray" spelt backwards. It is named after Allan and Jenny Gray, the couple who gave the recipe to Pengreep Farm in the 1970s.

Keens cheddar: cow's milk, non-vegetarian, unpasteurised

Produced on Moorehayes Farm in Somerset. It is made using the milk from the cows on their farm who graze on the lush pastures of Blackmoor Vale. The truckles are clothbound and matured for 12 months which produces this sweet, creamy rich, tangy cheddar.

Ticklemore: goat's milk, vegetarian, pasteurised.

Semi-hard goat milk cheese produced in Devon. Ticklemore is a white rinded, firm-textured cheese with a crumbly centre and a softer paste just below the rind. The grass and mushroom flavours are distinctive, mild yet complex with fresh and milky tones.

Beauvale stilton: cow's milk, non-vegetarian, pasteurised

From the Cropwell Bishop creamery. A soft, creamy, mellow blue cheese, a melt-in-the-mouth texture and mellow flavour. It's perfect for Stilton fans as well as those who prefer a milder blue flavour.

Tunworth: cow's milk, vegetarian, pasteurised

A Camembert style cheese handmade in Hampshire. It is rich full, fruity and decorated: Supreme Champion British Cheese Awards 2006, Gold in World Cheese Awards 2007. Finally, Raymond Blanc has described this as the best Camembert in the world!

Oxford Isis: cow's milk, vegetarian, pasteurised

Washed in Oxfordshire Honey Mead to give it a gorgeous colour and sweet taste. It has a strong odour and a sticky pale orange rind. Oxford Isis was first produced in 2003 specially to supply Oxford Colleges.

FOR AFTERS....

Cognacs & Armagnacs

Martell VS (Cognac), 40%	£3.40
H by Hine VSOP (Cognac), 40%	£4.75
Janneau VSOP (Armagnac), 40%	£5.75
Hennessy XO (Cognac), 40%	£8.75

Ports

Sandeman's Ruby, 20%	£3.25
Sandeman's 2009 LBV, 20%	£3.50
Sandeman's 10yr Old Tawny Port, 20%	£3.75

Whiskeys

Glenfiddich 12yr <i>Speyside</i> , 40%	£3.50
Talisker 10yr <i>Skye</i> , 45.8%	£3.50
Balvenie 12yr <i>Speyside</i> , 43%	£4.25
Balvenie 14yr <i>Caribbean, Speyside</i>	£5.00
Laphroaig 10yr <i>Islay</i> , 40%	£3.75
Glenfiddich 15yr <i>Speyside</i>	£4.50
Tullamore Dew <i>Irish</i> , 40%	£3.00
Irish/Liqueur coffee	£5.95

Lots of other stickies, fruit liqueurs and liqueurs are available.