

## 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*

Steamed Christmas pudding, rum syrup, mince pie ice cream	£5.95
'After Eight' frozen chocolate parfait, honeycomb, Monkey Shoulder whisky milkshake (g)	£5.95
Sticky clementine & ginger pudding, clementine toffee sauce, Chantilly cream	£5.95
Passion fruit posset, coconut biscuit & clotted cream ice cream sandwich (g)	£5.95
Today's dessert... <i>please ask</i>	£M/P
A selection of Thaymar sorbets & ice creams (g)	£5.25

*We do use nut & wheat products in our kitchens, please ask if you have any allergies*

## BRITISH ARTISAN CHEESES.... (5 cheeses) £8.95

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

**Golden Cross:** *goat's milk, vegetarian, unpasteurised.*

Made in East Sussex by Kevin and Alison Blunt, this ripened goats' milk cheese is first rolled in ash, then matured to develop a complex, yet subtle flavour. The texture is like ice-cream.

**Tunworth:** *cow's milk, vegetarian, pasteurised*

A Camembert style cheese handmade in Hampshire. It is 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!

**Mrs Kirkham's Lancashire:** *Cow's milk, non-vegetarian, unpasteurised.*

Produced by Graham Kirkham, a third-generation Lancashire-maker and original inventor. It is a moist, rich, crumbly & creamy cheese with a fluffy, light consistency that melts in the mouth. Flavours are lemony, yoghurt & savoury ending up on a lingering Lancashire tang.

**Cropwell Bishop Stilton:** *Cow's milk, vegetarian, pasteurised.*

This cheese is crafted carefully by hand, using methods that have changed little since the 17th Century. It is made using vegetarian rennet and fresh, local milk.

**Vintage Sparkenhoe Red Leicester:** *cow's milk, non-vegetarian, unpasteurised*

Produced by Jo and David Clarke in Market Bosworth, Leicestershire. The only Red Leicester made in Leicestershire! This vintage version is aged for 18 months which gives it a strong, powerful flavour.

## FOR AFTERS....

### *Cognacs & Armagnacs*

Martell VS (Cognac), 40%	£3.40
Courvoisier 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
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Lots of other stickies, fruit liqueurs and liqueurs are available.