

PUDDINGS

We love Le Campuget French pudding wine 'Il n'est pas trop tard' ... 50ml gls/500ml btl £3.50/£32.50 ...try it with any of our sweet desserts or soft cheeses. 100% Viognier 13% ABV

Steamed Christmas pudding, brandy syrup, spiced ginger ice cream (v)	£6.00
White chocolate & Baileys baked cheesecake, coffee ice cream (v,g)	£6.50
Sticky toffee figgy pudding, toffee sauce, Cornish clotted cream (v)	£6.25
Dark chocolate & hazelnut tart, chocolate orange ice cream (v)	£6.25
Today's dessert... <i>please ask</i>	£M/P
A selection (3 scoops) of sorbets & Jude's ice creams (v,g)	£5.25

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

BRITISH ARTISAN CHEESES.... (5 cheeses) £9.50

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

Kidderton Ash: *goat's milk, non-vegetarian, pasteurised.*

An outstanding handmade goat's cheese. Sprinkled with ash prior to maturing the cheese develops a soft white coat around a firmer charcoal layer... then you discover it's delicate, creamy, luscious centre.

Berkswell: *Ewe's milk, non-vegetarian, unpasteurised.*

This award-winning cheese takes at least four months to mature and is sweet and nutty with a hint of caramel and a definite tang on the finish, it's similar in style to a Pecorino.

2017 Artisan Cheese Awards: Supreme Champion, Best English Cheese, Best Farmhouse Cheese!

Vintage Lincolnshire Poacher: *cow's milk, non-vegetarian, unpasteurised*

From a dairy farm in the Lincolnshire Wolds where 230 Holstein Friesian cows produce milk for this delicious cheese that ages for 18 months. A strong, hard cheese with a smooth lingering after taste and nutty hints.

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!

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.

FOR AFTERS....

Cognacs & Armagnacs

Martell VS (Cognac), 40%	£3.50
Courvoisier VSOP (Cognac), 40%	£4.75
Janneau VSOP (Armagnac), 40%	£5.75
Hennessy XO (Cognac), 40%	£9.50

Ports

Graham's Ruby, 20%	£3.40
Graham's 2012 LBV, 20%	£3.70
Graham's 10yr Old Tawny Port, 20%	£4.00

Whiskeys

Glenfiddich 12yr <i>Speyside</i> , 40%	£3.50
Talisker 10yr <i>Skye</i> , 45.8%	£4.00
Balvenie 12yr <i>Speyside</i> , 43%	£4.25
Balvenie 14yr <i>Caribbean, Speyside</i>	£5.00
Laphroaig 10yr <i>Islay</i> , 40%	£4.25
Glenfiddich 15yr <i>Speyside</i>	£4.50
Tullamore Dew <i>Irish</i> , 40%	£3.20
Irish/Liqueur coffee	£6.00

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