

## 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*

Double chocolate brownie, white chocolate ice cream, chocolate sauce (v)	£6.50
Treacle tart, vanilla crème fraîche (v)	£6.00
Rhubarb steamed pudding, warm custard (v)	£6.25
Charred pineapple, coconut ice cream, rum caramel sauce (vegan,g)	£6.25
Banoffee cheesecake, malted banana ice cream (v)	£6.50
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:

**Oglesfield:** *Cow's milk, non-vegetarian, unpasteurised.*

Oglesfield is a semi-soft cheese made using the beautiful rich milk of the Montgomery's herd of Jersey cows. The cheese is washed with a special brine every three days to achieve a slightly pungent moist orange-pink rind. Oglesfield is creamy and supple with fruity, sweet flavours.

**Calveley Crunch cheddar:** *Cow's milk, vegetarian, pasteurised.*

An extra mature Cheddar with excellent flavour and a crunchy crystalline texture.

Made in the village of Calveley in Cheshire

**Quickes' goat's cheese:** *Goat's milk, vegetarian, pasteurised*

Clothbound & naturally matured, typically for 6 months, it is crafted from the finest Devon goat's milk.

Vibrant, almondy, buttery: a delightfully different goat's milk cheese.

**Shropshire Blue:** *Cow's milk, vegetarian, pasteurised*

Made by Billy Kevan and his team in Nottinghamshire, Shropshire Blue was invented by a Cheshire cheese grader called Dennis Biggins in the 1930s. It has an exquisite, nutty flavour, shot through with spicy notes.

**Winslade:** *Cow's milk, non-vegetarian, pasteurised.*

Developed as a sibling to the much loved Tunworth, Winslade is a small, soft & oozing cheese with a quiet floral earthiness. It is superbly rich with it's spruce band imparting a distinctive piney note. A Camembert style that the French would be proud of.

## 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.