

AUTUMN CHEESES

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

Choose from:

Full Cheese Board to Share (or not!) 14.00

All five Autumn cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers

Individual Cheese Plate 7.75

Choose any three of the Autumn cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers

Single Smidgen of Cheese 2.75

Choose just one of the Autumn cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers

OUR CHEESES FOR AUTUMN ARE:

Camembert Gillot AOC

Exceptional cheese made from raw cows' milk to a 1912 recipe. Moulded by hand with a ladle by one of the last traditional Camembert makers. Creamy, oozy, delicious.

Pavé Cobble

Shaped like a square cobblestone, this is a new ewes' milk cheese from Somerset. Ash-coated, it develops a wrinkled, edible rind. Silky, creamy & complex in flavour. (Vegetarian)

Quicke's Goats' Milk Clothbound Cheese

Made in Devon from locally-sourced goats' milk, this is less goaty than some. Rather cheddary, firm, succulent & buttery. (Vegetarian)

Wyfe of Bath

Gold Medal at the International Cheese Awards 2016. Hand-made single-herd organic cows' milk cheese from Bath, inspired by a Dutch Gouda. Rich, nutty, creamy & redolent of summer meadows. (Vegetarian)

Cropwell Bishop Organic Stilton

Classic blue from the Peak District. Mellow & tangy, cries out for a good glass of wine. (Vegetarian)

AUTUMN PUDDINGS

Banana, Pecan & Maple Syrup Mille-feuille 5.50

Vanilla Crème Brûlée & Shortbread 5.75

Valrhona Dark Chocolate Mousse, Poached Pear & Biscotti 6.50

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 6.25

Warm Lemon Polenta Cake, Raspberry Sorbet 5.75

Jude's Free-range Ice Creams & Sorbets in a Waffle Cone 5.75

Choose 3 from: Vanilla, Chocolate Orange, Pecan & Brown Butter or Banana Ice Creams, Raspberry or Mango Sorbets

COFFEES & TEAS

Double Espresso, Macchiato 2.45

Americano, Flat White, Cappuccino, Latte 2.85

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

A Pot of Proper Yorkshire Tea 2.40

Novus Whole Leaf Teas 2.50

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

Fresh Mint Tea 2.50

Single Origin Rwandan Filter Coffee 2.40

Espresso Martini 6.60

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

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.

AND FINALLY...

Tanner's Late Bottled Vintage Port	5.50 100ml	
Monbazillac, Chateau le Fagé	5.25 100ml	20.00 375ml
Moscato Oro Floralis, Torres	5.25 100ml	
Amaretto, Baileys, Cointreau	5.00 50ml	
♥Baileys Chocolat Luxe	5.50 50ml	