

C H E E S E

Cantal Entre Deux

Fine textured Cheese with a smooth light grey to golden rind. Mildly Acidic with Nutty Undertones which strengthens with age.

(Raw Cow's Milk)

Roquefort

Buttery, Soft paste veined with blue all the way to the edge. Peppery flavour but not hot & has a good moisture balance *(Raw Sheep's Milk)*

Ossau Iraty

A white or ivory coloured paste that is slightly granular & gets harder with age. Flavours vary on length of maturing, from mild to intense but always elegant and refined. *(Whole Sheep's Milk)*

Camembert

Soft, bloomy rind cheese with Buttery & Animal Flavours Which Gain Strength With Age. *(Raw Cow's Milk)*

Isle of Mull

A hearty, full-flavoured Scottish Cheddar. Isle of Mull is a bit drier in texture than other Cheddars with flavours that range from upfront, silagey and boozy to rich, savoury and mellow. *(Raw Cow's Milk)*

Rollright

David Jowett makes his cheese loosely based on a reblochon recipe (french alpine cheese) with its soft washed rind. The texture is smooth, close, dense and creamy. *(Pasteurised Cow's Milk)*

Colston Bassett Stilton

Taste is buttery with lots of moisture, soft & rich from hand-ladled curds. well balanced acidity & a long finish. *(Pasteurised Cow's Milk)*

Dorstone

A turret-shaped lactic goat's cheese, darkly-ashed with a picturesque down of snowy Geotrichum yeasts. Texture is moussey and meltingly light, often with a sherbet-like citrus sparkle. *(Unpasteurised Goat's Milk)*

4 cheeses for 10.00 - 8 cheeses for 18.00

Served with Oatcakes & Quince Jelly

*British Cheese Selected by Neal's Yard
French Cheese Selected by Mons*

D E S S E R T

Hot Chocolate, Salted Caramel & Peanut Butter Pudding 6
with Vanilla Ice Cream

Strawberry Knickerbocker Glory 6

Lemon Meringue Pie 7

Apple Crumble 6
with Vanilla Ice Cream

Sticky Toffee Pudding 6
with Vanilla Ice Cream

Custard Tart 6
Poached Rhubarb

A Selection of British & French Cheese 3 *per wedge*
with Oatcakes & Quince 4 *for 10*

Ice Creams

Vanilla, Chocolate, Cherry or Honeycomb 2.00 *per scoop*

Served with Hot chocolate sauce or espresso £1 supplement

Sorbets -Lemon, Mango or Berry 2.00 *per scoop*

..... S T I C K I E S

Moscato D'Asti, Saracco, Italy 8

Monbazillac, Dom L'Ancienne Cure 4

Dessert wine in 50ml

A F T E R S

Espresso Martini 9 *la Rosa, Colheita, 1997* 4

Hot Chocolate Martini 9 *Limoncello* 5

East India Sherry 6 *Miclo Poire Williams* 5

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

ALLERGENS ARE AVAILABLE UPON REQUEST