

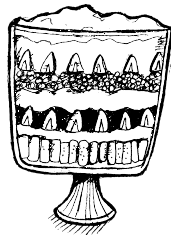
## SWEET WINES

. 75 ml .

2014	Sauternes, Château Delmond, Bordeaux, France	8
NV	Moscato D'Asti, Saracco, Italy	8
2004	Tokaji Aszu 5 Puttonyos, Patricius, Hungary	9.50
2013	Chenin blanc, T Noble, Late Harvest, South Africa	10
2016	Riesling, The Noble, Wrinkled Riesling, Australia	6
NV	Plum Sake, Shiraume Akashi Tai, Japan	7
2013	Riesling, Icewine, Peller Estates, Canada	15

## STICKIES

ESPRESSO MARTINI	10	OLD FASHIONED	11
WHITE RUSSIAN	9	LIMONCELLO	5
WHITEHOPPER CREME DE CACAO, CREME DE MENTHE, DOUBLE CREAM 9			



If you suffer from Allergies, please ask a member of staff for recipe information before you order your food.

A 12.5% discretionary service charge is placed on all bills

131 Promenade Cheltenham Gloucestershire GL50 1NW  
 01242 822 939 www.no131.com reservations@no131.com

## PUDDING

Blackberry Cheesecake Pot	7
Hot Chocolate Orange Pudding, Vanilla Ice Cream	7
Hazelnut & Polenta Cake, Salted Caramel Ice Cream	7
Pineapple "Baked Alaska" for two to share	14
Pavlova, Banana, Passion Fruit, Berries	7
Apple & Plum Crumble, Clotted Cream	7
Ice Cream & Sorbet	2 per scoop
Chocolate, Vanilla, Strawberry, Salted Caramel, Mango, Lemon, Berry	

## CHEESE

### Roquefort

*Raw Sheep's Milk*

BUTTERY, SOFT PASTE VEINED WITH BLUE ALL THE WAY TO THE EDGE. PEPPERY FLAVOUR BUT NOT HOT & HAS A GOOD MOISTURE BALANCE

### Petit REBLOCHON AOP

*Pasteurised Cow's Milk*

TRADITIONALLY MADE FROM RAW COW'S MILK (FRENCH ALPINE CHEESE) WITH ITS SOFT WASHED RIND. THE TEXTURE IS SMOOTH, CLOSE, DENSE AND CREAMY. CHEESEMAKER: COOPÉRATIVE FRUITIÈRE EN VAL D'ARLY

### Montgomery Mature Cheddar

*Raw Cow's Milk*

THE EPITOME OF TRADITIONAL, HANDMADE, UNPASTEURISED SOMERSET CHEDDAR, MATURED FOR 12 MONTHS WRAPPED IN MUSLIN CLOTH ON WOODEN SHELVES AND HAS DEEP, RICH, NUTTY FLAVOURS.

### Sainte Maure de Tourraine

*Raw Goat's Milk*

THIS BUTTERY AND SMOOTH CHEESE WITH LITTLE ACIDIC FLAVOUR EMERGES DRIER, DENSER AND WITH A FINE GREY-BLUE EDIBLE RIND.

3 per slice

Served With Oatcakes & Quince Paste

