

## CHEESE

### 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)*

### Appleby's Cheshire

A balance of rich mineral flavours with a crumbly texture that is not overly dry. *(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)*

### Stichelton

A buttery, soft & soluble blue cheese based on a Stilton recipe. Savoury flavours with a long finish. *(Unpasteurised Cow's Milk)*

### Dorstone

A goat's milk cheese with a moussey & open texture. Flavours can be delicate, floral and bright with a hint of hazelnuts. *(Unpasteurised Goat's Milk)*

4 cheeses for 10.00 - 8 cheeses for 18.00

*Served with Oatcakes & Mustard Fruits*

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

## DESSERT

Yorkshire Forced Rhubarb & Ginger Crumble 6

*with Vanilla Ice Cream*

Blackberry Creme Brulee 6

Sticky Date Pudding 6

*with Salted Caramel Sauce & Vanilla Ice Cream*

Apple Pie 8.5

*with Vanilla Ice Cream & Custard*

Hazelnut Meringue 7.5

*with Creme Fraiche & Autumn Fruits*

Marathon Pudding 9

*with Vanilla Ice Cream*

A Selection of British & French Cheese 3 per wedge

*with Oatcakes & Chutney 4 for 10*

Ice Creams- Vanilla, Chocolate, Strawberry,  
Maple & Pecan, Honeycomb or Gingerbread 2.00 per scoop

*Served with Hot Chocolate Sauce or Espresso £1 supplement*

Sorbets- Lemon, Mango or Raspberry 2.00 per scoop

## STICKIES

Monbazillac, *Château La Haut Borie, 2011 (75ml)* 4.5

Tokaj Aszu, 5 Puttonyos, *Patricius, Hungary, 2004 (75ml)* 10

Limoncello 3.5 Malmsey 10 Yrs Madeira 7.5

Espresso Martini 9 Calvados, Berneroy 7

Old Fashioned 11 10 Yr Tawny, *Otima Warr's* 9.5

Lucky Onion Sloe Gin 4.5 Cognac, Merlet 8.5 Sherry, Palo Cortado 10

An optional 12.5% service charge will be added to your bill

A list of allergens are available upon request

All prices include V A T