

CHEESE

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*)

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

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

Raspberry & Vanilla Custard Tart 8.5

Strawberry Eton Mess 7.5

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, <i>Château La Haut Borie, 2011 (75ml)</i>	4.5
Tokaj Aszu, 5 Puttonyos, <i>Patricius, Hungary, 2004 (75ml)</i>	10
Limoncello 3.5	Malmsey 10 Yrs Madeira 7.5
Espresso Martini 9	Calvados, Berneroy 7
Old Fashioned 11	10 Yr Tawny, <i>Otima Warr's</i> 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