

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*

PUDDING

Yorkshire Rhubarb & Ginger Crumble <i>with Vanilla Ice Cream</i>	6
Cambridge Burnt Cream	6
Sticky Date Pudding <i>with Salted Caramel Sauce & Vanilla Ice Cream</i>	6
Pear & Almond Tart	8.5
Blackcurrant Cheesecake	7.5
Marathon Pudding <i>with Vanilla Ice Cream</i>	9
A Selection of British & French Cheese <i>with Oatcakes & Chutney</i>	3 per wedge 4 for 10
Ice Creams - Vanilla, Chocolate, Strawberry, Caramel & Pecan or Rum & Raisin	2.00 per scoop
<i>Served with Hot Chocolate Sauce or Espresso £1 supplement</i>	
Sorbets - Lemon, Mango or Raspberry	2.00 per scoop

STICKIES

Monbazillac, <i>Chateau La Haut Borie, 2011 (75ml)</i>	6.5		
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	Sherry, Palo Cortado	10
Cognac, Merlet	8.5		

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