

CHEESE

ENGLISH

Colston Bassett Stilton

*Pasteurised Cow's milk, Traditional Rennet*

One of Britain's best known cheeses made with an ideal balance of fruity veins and creamy paste

Applebys Cheshire

*Raw Cow's milk, Traditional Rennet*

A cheese to sit down and eat rather than nibble at, a balance of rich mineral flavours and acidity with a crumbly texture that's not overly dry

Rollright

*Pasteurised Cow's Milk, Traditional Rennet*

The texture of the paste is soft and yolky with a glossy appearance. The rind, which is washed with salt water several times during maturation, is peachy in colour often with a secondary bloom of delicate white geotrichum

Innes Log

*Raw Goat's Milk, Traditional Rennet*

A taste and texture ranging from grassy, bright and silky to earthy and fudgy. When slightly mature the long savoury flavours coat the mouth

Selected by Neals Yard Dairy

FRENCH

Camembert de Normandie

*Raw Cow's milk, Traditional Rennet*

A Soft cheese made at an altitude of only 50ft from exclusively Normande Cows *Manche, Normandy*

Cantal

*Raw Cow's milk, Traditional Rennet*

One of the world's oldest surviving cheese recipes, with written references to this un-cooked, pressed curd cheese from the Auvergne dating back 2000 years to the time of the Gauls

*Auvergne*

Ossau Iraty

*Raw Sheep's milk, Traditional Rennet*

Made year round in the mountains from the Maneche rousse and Maneche Noir Sheep, uncooked and made through pressing, it is smooth, creamy and firm

*Pyrénées-Atlantiques, Aquitaine*

Roquefort

*Raw Sheep's milk, Traditional Rennet*

Rich, creamy and sharp, tangy, salty in flavour

*Aveyron, Midi Pyrénées*

Selected by Mons

AFTERS

Limoncello	3.5	Malmsey 10Yrs Madeira	7.5
Espresso Martini	9	Calvados, Berneroy	7
Old Fashioned	11	Port, Otima 10 Yr Tawny,	9.5
Lucky Onion Sloe Gin	4.5	<i>Warrs</i>	
Cognac, Merlet	8.5	Sherry, Palo Cortado	10

DESSERT

Victoria Plum Crumble <i>with Vanilla Ice Cream</i>	6
Blackberry Creme Brulee	6
Sticky Date Pudding <i>with Salted Caramel Sauce &amp; Vanilla Ice Cream</i>	6
Apple Pie <i>with Vanilla Ice Cream and Custard</i>	8.5
Hazelnut Meringue <i>with Creme Fraiche &amp; Autumn Fruits</i>	7.5
Marathon Pudding <i>with Vanilla Ice Cream</i>	9
A Selection of English Cheese <i>with Oatcakes &amp; Chutney</i>	3 per wedge 4 for 10

SELECTION OF ICE CREAM & SORBETS

*2 per scoop*

Vanilla, Chocolate, Honeycomb, Strawberry,  
Maple & Pecan, Gingerbread  
Sorbet - Lemon, Mango, Raspberry

Served with Hot Chocolate Sauce or Espresso (£1 Supp.)

STICKIES

*75ml*

Sauternes, <i>Chateau Filhot 2nd Grand Cru Classe, 2009</i>	9
Malbec Fortified, <i>Domaine Bousquet, Argentina, 2013</i>	7.5

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

A list of allergens are available upon request

All prices include VAT