

SWEET WINES

		. 75 ml .	
2014	Sauternes, Château Delmond, Bordeaux, France		8
NV	Moscato D'Asti, Saracco, Italy		8
NV	Pass the Cookies, Di Leonardo, Italy		8. 50
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

DESSERT COCKTAILS

£15 EACH

COFFEE - KETEL ONE VODKA, ESPRESSO, KAHLUA, ORANGE ZEST,
VANILLA ICE CREAM.
SERVED WITH CHOCOLATE BROWNIE SQUARES

CHOCOLATE CHERRY - PISCO, CHERRY & VANILLA SYRUP, LEMON, EGG
WHITE, VANILLA ICE CREAM.
SERVED WITH CHOCOLATE CHERRY TRUFFLES

LEMON - KETEL ONE CITREON, LIMONCELLO, LEMON, LEMON SORBET.
SERVED WITH CHOCOLATE & MANGO TRUFFLE

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

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PUDDING

Vanilla Burnt Cream, Rhubarb	8
Hot Chocolate Pudding, Vanilla Ice Cream	8
Hazelnut & Polenta Cake, Salted Caramel Ice Cream	8
Pavlova, Banana, Passion Fruit, Berries	7
Sticky Toffee Pudding, Clotted Cream	7
Apple & Rhubarb Crumble, Custard	7
Ice Cream & Sorbet	2 per scoop
Chocolate, Vanilla, Strawberry, Salted Caramel, Mango, Lemon, Berry	

CHEESE

Harbourne Blue

Pasteurised Goat's Milk

A CHEESE CHARACTERISED BY HAVING YOGHURTY, CLEAN FLAVOURS, TENDING TOWARDS THE FLORAL AND AROMATIC. IT USUALLY HAS VERY LIGHT BLUE VEINING AND A CRUMBLY TEXTURE.

ROLLRIGHT

Pasteurised Cow's Milk

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 MOULD.

Quicke's Vintage Clothbound Cheddar

Raw Cow's Milk

A RICH, INTENSE CHEDDAR WITH A HUGE DEPTH OF FLAVOUR. HAS AN OUTSTANDING BREADTH OF FLAVOUR WITH A TEMPTINGLY CRUMBLY TEXTURE. TYPICALLY MATURED FOR 24 MONTHS.

Ashlynn

Goat's Milk

A SOFT-RIPENED CHEESE HAND DIPPED IN A THIN LAYER OF ASH. CREAMY, SMOOTH & SNOWY INTERIOR.

3 per slice

Served With Oatcakes & Quince Paste

