

CHEESE PUDDING

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 is 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

Peach Melba Mousse with Prosecco Jelly 7.00 Espresso Martini Cheesecake 8.00 Sticky Date Pudding 7.00 with Salted Caramel Sauce & Honeycomb Ice Cream Dark Chocolate Tart with Praline and Hazelnut Ice Cream 7.50 Summer Berry Pudding with Elderflower Cream 7.00 Chocolate & Peanut Pudding with Vanilla Ice Cream 7.00 Please allow up to 15 minutes for baking A Selection of British & French Cheese £3 per wedge 4 for £10 with Lavash, Chutney & Grapes Ice Creams - Vanilla, Chocolate, Hazelnut, £2 per scoop Strawberries & Cream, or Honeycomb £1 supplement Ice Cream served with Hot Chocolate Sauce or Espresso Sorbets - Lemon, Mango or Raspberry £2 per scoop •••••• S T I C K I E S ••••••• Monbazillac, Chateau La Haut Borie, 2011 (75ml) 6.5 Tokaj Aszu, 5 Puttonyos, Patricius, Hungary, 2004 (75ml) ΙO Limoncello Malmsey 10 Yrs Madeira 7.5 Espresso Martini Calvados, Berneroy 7 Old Fashioned ΙI 10 Yr Tawny, Otima Warr's 9.5 Lucky Onion Sloe Gin 4.5 Sherry, Palo Cortado Cognac, Merlet 10

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

A list of allergens are available upon request

All prices include VAT