

PUDDINGS

*We love Le Campuget French pudding wine 'Il n'est pas trop tard' ... 50ml gls/500ml btl £3.50/£32.50
...try it with any of our sweet desserts or soft cheeses. 100% Viognier 13% ABV*

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| Steamed Christmas pudding, brandy syrup, spiced ginger ice cream (v) | £6.00 |
| White chocolate & Baileys baked cheesecake, coffee ice cream (v,g) | £6.50 |
| Sticky toffee figgy pudding, toffee sauce, Cornish clotted cream (v) | £6.25 |
| Dark chocolate & hazelnut tart, chocolate orange ice cream (v) | £6.25 |
| Today's dessert... <i>please ask</i> | £M/P |
| A selection (3 scoops) of sorbets & Jude's ice creams (v,g) | £5.25 |

We do use nut & wheat products in our kitchens, please ask if you have any allergies

BRITISH ARTISAN CHEESES... (3/5 cheeses) £6.50/£9.50

We recommend you eat your cheeses in the following order; from light to strong:

Kidderton Ash: *goat's milk, non-vegetarian, pasteurised.*

An outstanding handmade goat's cheese. Sprinkled with ash prior to maturing the cheese develops a soft white coat around a firmer charcoal layer... then you discover it's delicate, creamy, luscious centre.

Berkswell: *Ewe's milk, non-vegetarian, unpasteurised.*

This award-winning cheese takes at least four months to mature and is sweet and nutty with a hint of caramel and a definite tang on the finish, it's similar in style to a Pecorino.

2017 Artisan Cheese Awards: Supreme Champion, Best English Cheese, Best Farmhouse Cheese!

Vintage Lincolnshire Poacher: *cow's milk, non-vegetarian, unpasteurised*

From a dairy farm in the Lincolnshire Wolds where 230 Holstein Friesian cows produce milk for this delicious cheese that ages for 18 months. A strong, hard cheese with a smooth lingering after taste and nutty hints.

Tunworth: *cow's milk, vegetarian, pasteurised*

A Camembert style cheese handmade in Hampshire. It is full, fruity and decorated: Supreme Champion British Cheese Awards 2006, Gold in World Cheese Awards 2007. Finally, Raymond Blanc has described this as the best Camembert in the world!

Cropwell Bishop Stilton: *Cow's milk, vegetarian, pasteurised.*

This cheese is crafted carefully by hand, using methods that have changed little since the 17th Century. It is made using vegetarian rennet and fresh, local milk.

FOR AFTERS....

Cognacs & Armagnacs

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| Martell VS (Cognac), 40% | £3.50 |
| Courvoisier VSOP (Cognac), 40% | £4.75 |
| Janneau VSOP (Armagnac), 40% | £5.75 |
| Hennessy XO (Cognac), 40% | £9.50 |

Ports

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| Graham's Ruby, 20% | £3.40 |
| Graham's 2012 LBV, 20% | £3.70 |
| Graham's 10yr Old Tawny Port, 20% | £4.00 |

Whiskeys

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| Glenfiddich 12yr <i>Speyside</i> , 40% | £3.50 |
| Talisker 10yr <i>Skye</i> , 45.8% | £4.00 |
| Balvenie 12yr <i>Speyside</i> , 43% | £4.25 |
| Balvenie 14yr <i>Caribbean, Speyside</i> | £5.00 |
| Laphroaig 10yr <i>Islay</i> , 40% | £4.25 |
| Glenfiddich 15yr <i>Speyside</i> | £4.50 |
| Tullamore Dew <i>Irish</i> , 40% | £3.20 |
| Irish/Liqueur coffee | £6.00 |

Lots of other stickies, fruit liqueurs and liqueurs are available.