

## PUDDINGS .....

*We love Le Campuget French pudding wine 'Il n'est pas trop tard' ... 50ml gls/500ml btl £3.25/£29.50  
...try it with any of our sweet desserts or soft cheeses. 100% Viognier 13% ABV*

Apple & blackberry crumble, cinnamon ice cream (v,g)	£6.25
Coffee & walnut sponge, Cornish clotted cream, caramel sauce (v)	£6.50
Ice cream sundae: White chocolate blondie, honeycomb, raspberry ripple (v)	£6.50
Buttermilk panna cotta, wildflower honey, grilled figs, meringue (g)	£6.25
Pumpkin pie, spiced poached autumn fruits, Chantilly cream	£6.00
Today's dessert... please ask	£M/P
A selection (3 scoops) of sorbets & Jude's ice creams (v,g)	£5.30

*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:

**Golden Cross goat's:** *Goat's milk, vegetarian, unpasteurised.*

Made in East Sussex by Kevin and Alison Blunt, this ripened goats' milk cheese is first rolled in ash, then matured to develop a complex, yet subtle flavor. The texture is like ice-cream.

**Fowler's Original Sage Derby:** *cow's milk, vegetarian, pasteurised*

A firm bodied cheese, made to traditional methods by Fowlers of Earlswood. The cheese is matured for nine months with fresh tasting sage adding specks of green to the pale cheese.

**Sparkenhoe blue:** *Cow's milk, vegetarian, unpasteurised*

An unpasteurised blue cheese made by David and Jo Clarke on Sparkenhoe Farm.

Creamy texture and subtly flavoured with a blue mould which laces it's way through the cheese. The taste is reminiscent of old Leicestershire blue cheese.

**Baron Bigod brie:** *Cow's milk, non-vegetarian, unpasteurised.*

A brie-style cheese made by the Crickmores at their farm near Bungay, Suffolk. Deliberately crumbly at the core with a silky breakdown at the rind. The cheese is both like and unlike a traditional Brie de Meaux with a character all of it's own. The French are jealous...

**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 aftertaste and nutty hints.

## FOR AFTERS....

### *Cognacs & Armagnacs*

Martell VS (Cognac), 40%	£3.50
Courvoisier VSOP (Cognac), 40%	£4.75
Janneau VSOP (Armagnac), 40%	£5.70
Hennessy XO (Cognac), 40%	£8.75

### *Ports*

Graham's Ruby, 20%	£3.40
Graham's 2009 LBV, 20%	£3.60
Graham's 10yr Old Tawny Port, 20%	£3.80

### *Whiskeys*

Glenfiddich 12yr <i>Speyside</i> , 40%	£3.60
Talisker 10yr <i>Skye</i> , 45.8%	£3.70
Balvenie 12yr <i>Speyside</i> , 43%	£4.75
Balvenie 14yr <i>Caribbean, Speyside</i>	£5.00
Laphroaig 10yr <i>Islay</i> , 40%	£4.40
Glenfiddich 15yr <i>Speyside</i>	£5.00
Tullamore Dew <i>Irish</i> , 40%	£3.10
Irish/Liqueur coffee	£5.95

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