

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*

Lemon posset, white chocolate & cranberry gluten-free cookies (v,g)	£5.75
Cranachan sundae: Whisky whipped cream, raspberry sorbet, honey roasted oats, shortbread	£5.95
Hot chocolate fondant, banana & toffee ice cream, chocolate sauce	£6.75
Pomegranate & orange blossom Bakewell tart, creamy custard	£6.25
Sticky toffee pudding, toffee sauce, clotted cream ice cream	£6.50
Today's dessert... <i>please ask</i>	£M/P
A selection of Thaymar sorbets & ice creams (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/£8.95

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

Golden Cross: *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 flavour. The texture is like ice-cream.

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!

Mrs Kirkham's Lancashire: *Cow's milk, non-vegetarian, unpasteurised.*

Produced by Graham Kirkham, a third-generation Lancashire-maker and original inventor. It is a moist, rich, crumbly & creamy cheese with a fluffy, light consistency that melts in the mouth. Flavours are lemony, yoghurt & savoury ending up on a lingering Lancashire tang.

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.

Vintage Sparkenhoe Red Leicester: *cow's milk, non-vegetarian, unpasteurised*

Produced by Jo and David Clarke in Market Bosworth, Leicestershire. The only Red Leicester made in Leicestershire! This vintage version is aged for 18 months which gives it a strong, powerful flavour.

FOR AFTERS....

Cognacs & Armagnacs

Martell VS (Cognac), 40%	£3.40
Courvoisier VSOP (Cognac), 40%	£4.75
Janneau VSOP (Armagnac), 40%	£5.75
Hennessy XO (Cognac), 40%	£8.75

Ports

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

Whiskeys

Glenfiddich 12yr <i>Speyside</i> , 40%	£3.50
Talisker 10yr <i>Skye</i> , 45.8%	£3.50
Balvenie 12yr <i>Speyside</i> , 43%	£4.25
Balvenie 14yr <i>Caribbean, Speyside</i>	£5.00
Laphroaig 10yr <i>Islay</i> , 40%	£3.75
Glenfiddich 15yr <i>Speyside</i>	£4.50
Tullamore Dew <i>Irish</i> , 40%	£3.00
Irish/Liqueur coffee	£5.95

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