



PUDS & CHEESE

SPRING CHEESES

Our cheeses change with the season & are properly aged to be served ripe & ready.

Choose from:

Full Cheese Board to Share (or not!) 14.00

All five Spring cheeses, served with Apples, Celery, Chutney & Crackers

Individual Cheese Plate 7.75

Choose any three of the Spring cheeses, served with Apples, Celery, Chutney & Crackers

Single Smidgen of Cheese 3.25

Choose just one of the Spring cheeses, served with Apples, Celery, Chutney & Crackers

OUR CHEESES FOR SPRING ARE:

Camembert Gillot AOC

Exceptional cheese made from raw cows' milk to a 1912 recipe. Moulded by hand with a ladle by one of the last traditional Camembert makers. Creamy, oozy, delicious.

Sainte-Maure de Touraine

One of the classic cheeses of the Loire Valley. Pale & interesting, smooth cheese with a good lemony acidity & a fine grey-blue edible rind.

Mrs Kirkham's Lancashire

Graham Kirkham makes this English classic using raw milk from the family herd milked by his dad. Buttery flavour with a mellow tang & melt-in-the-mouth texture. Recognised as unique by Slow Food UK in their Ark of Taste.

Morn Dew

Rich Guernsey milk gives this cheese a sunny, golden colour and flavour to match. Rich, creamy and with a nutty sweetness from the washed rind. Unpasteurised & vegetarian.

Beauviale

The famous Stilton-maker, Cropwell Bishop, has branched out with this English version of a Gorgonzola-style blue. Soft, creamy, intensely sweet & savoury. Cries out for a glass of port or sweet dessert wine.

SPRING PUDDINGS

Rhubarb Cheesecake & Stem Ginger Syrup 6.00

Carrot Cake, Vanilla Mascarpone & Walnuts 6.00

Valrhona Chocolate Tart, Orange Chantilly - Baked Daily 6.25

Lemon & Coconut Sponge, Custard 6.00

Gin & Tonic Jelly, Jude's Raspberry Sorbet 6.00

Jude's Free-range Ice Creams & Sorbets 5.75
(Vanilla, Flat White Coffee, Chocolate or Strawberry Ice Creams, Lemon or Mango Sorbets)

TOUCH OF SWEETNESS?

Sliver of Valrhona Chocolate Tart & your choice of Tea or Coffee 4.75

COFFEES & TEAS

Single Origin Rwandan Filter Coffee 2.40

Double Espresso, Macchiato 2.45

Americano, Flat White, Cappuccino, Latte 2.85

Hot Chocolate & Marshmallows, Mocha, Cinnamon or Caramel Latte 3.00

A Pot of Proper Yorkshire Tea 2.40

Novus Whole Leaf Teas 2.50

Earl Grey, Green Tea, Peppermint, Citrus Camomile, Wild Encounter, Organic Jasmine, Organic Darjeeling, Spiced Rooibos

Fresh Mint Tea 2.50

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

Espresso Martini 7.50

All our coffees are made with 100% Arabica beans from Union Hand-Roasted and semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

AND FINALLY...

Tanner's Late Bottled Vintage Port	5.50 100ml	
Monbazillac, Chateau le Fagé	5.25 100ml	20.00 375ml
Moscatel Oro Floralis, Torres	5.25 100ml	
Amaretto, Baileys, Cointreau	5.00 50ml	
♥ Baileys Chocolat Luxe	5.50 50ml	