



PUDS & CHEESE

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MAKING LIFE PEACHY

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## 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!)

All four Spring cheeses,  
served with Chutney, Warm Mini Bloomer & Apple 10.50

### INDIVIDUAL CHEESE PLATE

Choose any three of the Spring cheeses,  
served with Chutney, Water Biscuits & Apple 7.75

### SINGLE SMIDGEN OF CHEESE

Choose just one of the Spring cheeses,  
served with Chutney, Water Biscuits & Apple 3.25

## SPRING CHEESE SELECTION

### CAMEMBERT GILLOT AOC

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

### ROSARY GOATS' CHEESE

Made on the edge of the New Forest. Fresh and lemony, with a light mousse texture and an edible dusting of ash. Vegetarian.

### WOOKEY HOLE CAVE AGED CHEDDAR

Cloth-wrapped cheddar made from pasteurised cows' milk and vegetarian rennet in Dorset and matured in the Wookey Hole Caves in Somerset for up to six months. Covered by a PDO (Protected Designation of Origin), this award-winning hand-made cheddar is crumbly with a distinctly nutty, tangy flavour and earthy undertones.

### ORGANIC CROPWELL BISHOP

Certified organic Blue Stilton hand-made in Nottinghamshire using local milk. Delicious mellow flavour, contrasting with the tanginess of its delicate blue veins. Best Blue Cheese and Best PDO Stilton at the British Cheese Awards 2014.

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

## SPRING PUDDINGS

- Lemon Meringue Parfait, Raspberry Syrup 6.25  
Pannacotta, Poached Rhubarb & Ginger Brittle 6.25  
Orange Polenta Cake, Blackcurrant Sorbet 6.25  
Chocolate Delice, Chantilly Cream 6.50  
Sticky Toffee Pudding, Toffee Sauce & Jude's Vanilla Ice Cream 6.50  
Jude's Free-range Ice Creams & Sorbets 5.75  
(Vanilla, Chocolate Orange, Strawberry or Salted Caramel,  
Blackcurrant or Raspberry Sorbet)

## TOUCH OF SWEETNESS?

Mini-pud & your choice of Tea or Coffee 4.75

## ONE LAST GLASS

Espresso Martini 7.50

Sandeman's 20 Year Old Tawny Port 9.75/100ml

Monbazillac, Château le Fagé 5.25/100ml 19.50/375ml

Briottet Crème de Pêche, Limoncello Stalia Superiore  
or Disaronno Amaretto 3.30/25ml

Patrón XO Cafe or Rémy VSOP 4.25/25ml

## HOT DRINKS

**UNION**  
HAND-ROASTED  
COFFEE

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

Single Origin Rwandan Filter Coffee 2.40

Double Espresso, Macchiato 2.45

Americano, Flat White, Latte 2.85

Cappuccino 2.95

Hot Chocolate 2.50

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

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

A Pot of Proper Yorkshire Tea 2.50

Novus Whole Leaf Teas 2.50

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

Fresh Mint Tea 2.50