



PUDS & CHEESE

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MAKING LIFE PEACHY

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## SUMMER 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 Summer cheeses,  
served with Chutney, Warm Mini Bloomer & Apple 10.50

### INDIVIDUAL CHEESE PLATE

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

### SINGLE SMIDGEN OF CHEESE

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

## SUMMER CHEESE SELECTION

### BRIE DE NANGIS

Made in the Île-de-France to the east of Paris, this unpasteurised cow's milk cheese is soft textured with a wonderfully deep mushroom flavour. Matured for around 6 weeks. (Vegetarian)

### 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.

### TOR

Named after Glastonbury Tor, this hand-made ash-dusted pyramid resembles a Valençay from the Loire. Fresh, citrusy & light, with a smooth texture. (Vegetarian)

### BEAUVALE

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.

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

## SUMMER PUDDINGS

Lemon Posset & Strawberries 6.00

Warm Chocolate Fudge Cake & Vanilla Ice Cream 6.25

Poached Summer Fruits & Raspberry Sorbet 6.25

Vanilla Cheesecake, Salted Caramel Sauce & Honeycomb 6.25

Treacle Tart, Clotted Cream 6.25

Jude's Free-range Ice Creams & Sorbets 5.75  
(Vanilla, Chocolate, Salted Caramel or Strawberry,  
Blackcurrant or Raspberry Sorbet)

## TOUCH OF SWEETNESS?

Mini-pud & your choice of Tea or Coffee 4.75

## ONE LAST GLASS

Espresso Martini 8.00

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 Remy 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

Cappuccino 2.95

Americano, Flat White, Latte 2.85

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