

## 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!) £13.75**

All five Spring cheeses, served with Rye Crackers, Granary Bread, Braeburn Apple & Celery

**Individual Cheese Plate £7.75**

Choose any three of the Spring cheeses, served with Rye Crackers, Granary Bread, Braeburn Apple & Celery

**Single Smidgen of Cheese £2.75**

Choose just one of the Spring cheeses, served with Rye Crackers & Braeburn Apple

## OUR CHEESES FOR SPRING ARE:

### Brie de Nangis

Made in the Ile de France, east of Paris, this unpasteurised cow's milk cheese is soft & creamy with a wonderfully deep mushroom flavour. Matured for around 6 weeks.

### Sainte-Maure de Touraine

One of the classic cheeses of the Loire Valley. Buttery, smooth goat's cheese with good, lemony acidity and a fine grey-blue edible rind.

### Wensleydale Blue

Made in the heart of the Yorkshire Dales at Hawes, Wensleydale Blue is a delicately-flavoured creamy blue cheese with a mellow, yet full, savoury flavour.

Supreme Champion at the British Cheese Awards 2012.

### Wookey Hole Cave-aged Cheddar

Cloth-wrapped cheddar made from pasteurised cow's 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 & earthy undertones.

### Pont-l'Évêque

A cheese similar to a camembert, but the rind is washed before aging with a brine solution. This gives the cheese a much more pronounced flavour. The cheese has been made in Normandy since at least the 12th century, Pont-l'Évêque was recognised as an Appellation d'Origine Contrôlée (AOC) cheese.

## SPRING PUDDINGS

Pear & Almond Tart, Clotted Cream £4.75

Rhubarb & Custard, Granola Crumble £4.75

White Valrhona Chocolate Cheesecake, Dark Chocolate Sauce £4.75

Iced Blood Orange Parfait, Pistachios & Toasted Marshmallow £4.75

Vanilla Rice Pudding, Honeycomb & Berry Compote £4.75

**Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone £4.75**

Choose 3 from: Vanilla, Banana, Chocolate or Peach Ice Creams, Green Apple or Blackcurrant Sorbets

## COFFEES & TEAS

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.

Filter Coffee or Espresso £2.45

Americano, Macchiato, Flat White, Cappuccino, Latte £2.85

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

A Pot of Proper Yorkshire Tea £2.35

Novus Whole Leaf Teas £2.35

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

Espresso Martini £6.60

Amaretto Latte, Baileys Latte, Liqueur Coffee £5.10

## AND FINALLY...

Monbazillac, Chateau le Fagé	£5.00 100ml	£19.50 375ml
Moscatel Oro Floralis, Torres	£5.25 100ml	
Amaretto, Baileys, Cointreau	£5.00 50ml	
♥ Baileys Chocolat Luxe	£5.50 50ml	

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