## AUTUMN (HEESES

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 Autumn cheeses, served with Chutney, Crackers, Apple & Celery

Individual Cheese Plate 7.75 Choose any three of the Autumn cheeses, served with Chutney, Crackers, Apple & Celery

Single Smidgen of Cheese 2.75 Choose just one of the Autumn cheeses, served with Chutney, Crackers, Apple & Celery

# OUR (HEESES FOR AUTUMN ARE:

### 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 & earthy undertones.

#### Brie de Nangis

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

### Carré de Sologne

Exceptional unpasteurised goats' milk cheese. Made in the Loir et Cher region of France by a small producer from the milk of his own goats. Soft textured with a natural rind & creamy, savoury flavours.

#### Baked Golden Cenarth

Lovely rind-washed cheese made in West Wales by Carwyn Adams at the family dairy, Caws Cenarth. Rich, buttery & delicious served warm & runny with truffle honey. Supreme Champion at The British Cheese Awards a few years ago.

### Organic Cropwell Bishop Stilton

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 & Best PDO Stilton at the British Cheese Awards 2014. Vegetarian.

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

# AUTUMN PUDDINGS

Valrhona Chocolate Pot, Dark Chocolate Sauce & Pistachio Biscotti 4.75

Iced Autumn Berry Parfait, Roast Figs & Mini Meringues 4.75

Crème Brûlée, Shortbread Biscuits 4.75

Bramley Apple Pie & Custard 4.75

Warm Bakewell Tart & Clotted Cream 4.75

Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone 5.00 Choose 3 from: Vanilla, Double Chocolate, Salted Caramel or Banana Ice Creams, Blood Orange or Mango Sorbets

## **(OFFEES & 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.

Double 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 2.45

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

Single Origin Rwandan Filter Coffee 2.40

Espresso Martini 6.60

Amaretto Latte, Baileys Latte, Liqueur Coffee 5.10

# AND FINALLY...

Tanner's Late Bottled Vintage Port	<b>5.50</b> 100ml	
Monbazillac, Chateau le Fagé	<b>5.00</b> 100ml	<b>19.50</b> 375ml
Moscatel Oro Floralis, Torres	<b>5.25</b> 100ml	
Amaretto, Baileys, Cointreau	<b>5.00</b> 50ml	
♥ Baileys Chocolat Luxe	<b>5.50</b> 50ml	