



THE EMBANKMENT

PUDS & CHEESE

WINTER 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 Winter cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers

Individual Cheese Plate 7.75

Choose any three of the Winter cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers

Single Smidgen of Cheese 2.75

Choose just one of the Winter cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers

OUR CHEESES FOR WINTER ARE:

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.

Sainte-Maure de Touraine

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

Wyfe of Bath

Gold Medal at the International Cheese Awards 2016. Hand-made single-herd organic cows' milk cheese from Bath, inspired by a Dutch Gouda. Rich, nutty, creamy & redolent of summer meadows. (Vegetarian)

Double Barrel Poacher

Strong Cheddar-style cheese. Made to the Lincolnshire Poacher recipe on the Jones' family farm from the raw milk of their own Holstein cows. Selected for their feisty flavour, some wheels are then matured on for at least two years to earn the name Double Barrel.

Blue Monday

Dreamt up by Alex James, made near Thirsk in the Yorkshire Dales by the Bell sisters, Blue Monday is a rich, creamy blue. It looks gentle but packs a powerful punch of complex sweet & salty flavour, which we love. (Vegetarian)

WINTER PUDDINGS

Spotted Dick & Custard 6.00

Raspberry Ripple Cheesecake, Raspberry Sauce 6.00

Valrhona Chocolate Brownie & Jude's Vanilla Ice Cream 6.00

Apple & Ginger Sticky Toffee Pudding, Clotted Cream 6.00

Pear, Almond & Amaretto Trifle 6.00

Jude's Free-range Ice Creams & Sorbets in a Waffle Cone 5.75

Choose 3 from: Vanilla, Chocolate Orange, Pecan & Brown Butter or Banana Ice Creams, Raspberry or Mango Sorbets

COFFEES & TEAS

Double Espresso, Macchiato 2.45

Americano, Flat White, Cappuccino, Latte 2.85

Hot Chocolate & Marshmallows, Mocha or Cinnamon & 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

Single Origin Rwandan Filter Coffee 2.40

Espresso Martini 7.50

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

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...

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| 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 | |