

## Autumn 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 five Autumn cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers 14.00

### INDIVIDUAL CHEESE PLATE

Choose any three of the Autumn cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers 7.75

### SINGLE SMIDGEN OF CHEESE

Choose just one of the Autumn cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers 2.75

## Autumn Cheese Selection

### Camembert Gillot AOC

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

### Pavé Cobble

Shaped like a square cobblestone, this is a new ewes' milk cheese from Somerset. Ash-coated, it develops a wrinkled, edible rind. Silky, creamy & complex in flavour. (Vegetarian)

### Quicke's Goats' Milk Clothbound Cheese

Made in Devon from locally-sourced goats' milk, this is less goaty than some. Rather cheddary, firm, succulent & buttery. (Vegetarian)

### 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)

### Cropwell Bishop Organic Stilton

Classic blue from the Peak District. Mellow & tangy, cries out for a good glass of wine. (Vegetarian)

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

## Autumn PUDDINGS

Poached Pear, Apricot & Raisin Flapjack, Crème Fraîche 5.50

Crème Brûlée, Homemade Shortbread 5.50

Salted Caramel Chocolate Tart, Chantilly Cream 5.75

Lemon Posset, Blackcurrant Jelly 5.50

Warm Orange & Polenta Cake, Clotted Cream 5.50

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

## Touch of Sweetness?

Mini-pud of the Day & your choice of Coffee or Tea 4.75

## 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

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...

Tanner's Late Bottled Vintage Port 100ml 5.50

Monbazillac, Chateau le Fagé 5.00/100ml 19.50/375ml

Moscato Oro Floralis, Torres 5.25/100ml

Amaretto, Baileys, Cointreau 5.00/50ml

Baileys Chocolat Luxe 5.50/50ml