

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!)

All five Winter cheeses, served with Chutney, Crackers, Apple & Celery 13.75

INDIVIDUAL CHEESE PLATE

Choose any three of the Winter cheeses, served with Chutney, Crackers, Apple & Celery 7.75

SINGLE SMIDGEN OF CHEESE

Choose just one of the Winter cheeses, served with Chutney, Crackers, Apple & Celery 2.75

Winter Cheese Selection

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.

WINTER PUDDINGS

St Clements Cheesecake 4.75

Iced Coffee & Amaretto Parfait, Amaretti Biscuits 4.75

Warm Valrhona Chocolate Brownie & Banana Ice Cream 4.75

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 4.75

Warm Superfruit Salad, Natural Yoghurt & Toasted Pistachio 4.75

Jude's Free-range Ice Creams & Sorbets 4.75
(Vanilla, Double Chocolate, Salted Caramel or Banana Ice Creams, Blood Orange or Mango Sorbets)

Sharing Board of Warm Valrhona Chocolate Brownie, St Clements Cheesecake & Coffee & Amaretto Parfait 8.50

Touch of Sweetness?

Mini-pud of the Day & your choice of Coffee or Tea 4.50

Coffees & Teas

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

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

Moscatel Oro Floralis, Torres 5.25/100ml

Amaretto, Baileys, Cointreau 5.00/50ml

Baileys Chocolat Luxe 5.50/50ml