

## Summer 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 Summer cheeses, served with Apples, Celery, Chutney & Crackers 14.00

### INDIVIDUAL CHEESE PLATE

Choose any three of the Summer cheeses, served with Apples, Celery, Chutney & Crackers 7.75

### SINGLE SMIDGEN OF CHEESE

Choose just one of the Summer cheeses, served with Apples, Celery, Chutney & Crackers 3.25

## Summer Cheese Selection

### CAMEMBERT GILLOT AOC

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

### TOMME DE SAVOIE

Traditional Alpine cows' milk cheese. Pale ivory, aromas of grass & mushrooms, caramel flavour & a citrus tang.

### DRIFTWOOD

Former gold medallist at the World Cheese Awards, smooth Somerset goats' cheese rolled in ash. Vegetarian.

### COOLEA

Fruity, golden cheese from Cork, made by a Dutch family. Mature, nutty & redolent of good Gouda.

### WORCESTER BLUE

Small-batch English blue - a cross in style between savoury Stilton & a sweeter soft blue

## Summer PUDDINGS

Valrhona Chocolate & Salted Caramel Tart, Chantilly Cream 6.00

Summer Berry Eton Mess 6.00

Iced Piña Colada Parfait, Pineapple, Chilli & Mint Salsa 6.00

Gluten-free Carrot Cake, Poached Peaches  
& Dairy-free Coconut Cream 6.00

Vanilla Crème Brûlée & Shortbread 6.00

Jude's Free-range Ice Creams & Sorbets 5.75  
(Vanilla, Flat White Coffee, Chocolate or Strawberry Ice Creams, Lemon or Mango Sorbets)

## Touch of Sweetness?

Mini-pud & your choice of Tea or Coffee 4.75

## One Last Glass

Espresso Martini 7.50

Tanner's Late Bottled Vintage Port 5.75/100ml

Monbazillac, Chateau le Fagé 5.25/100ml 19.50/375ml

Amaretto, Baileys 5.00/50ml

## Hot Drinks

**UNION**

HAND-ROASTED  
COFFEE

All our coffees are made with 100% Arabica beans and semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

Single Origin Rwandan Filter Coffee 2.40

Double Espresso, Macchiato 2.45

Americano, Flat White, Cappuccino, Latte 2.85

Hot Chocolate 2.50

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

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

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

Fresh Mint Tea 2.50

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