

..... The Cheeses

Three Cheeses = 8

Five Cheeses = 10

Eight Cheeses = 12

8. FINN

Following in the footsteps of classic French triple-cream cheeses, such as Brillat-Savarin, Finn is made with unpasteurised cows' milk and the addition of double cream to give a rich luxurious texture. Surprisingly firm and lactic when young, it takes on walnut and mushroom aromas as it matures with a smooth, creamy breakdown beneath the rind.

7. BLANCHE GOATS CHEESE

A British homage to the iconic goats' cheese of the Loire Valley, this sensuous little raw milk cheese sports a wrinkly alabaster coat, beneath which lies a mousse-like paste that is as white as snow.

6. CHAOURCE HENNART

A fantastic traditional creamy cows' milk cheese from Burgundy, can quite easily stand up to be enjoyed on its own with a glass, or three of champagne!

5. HEREFORD HOP MARTELL

Full fat hard cheese made with pasteurised cows' milk and natural rennet.

Encrusted with toasted hops which give a pleasing edge to the flavour.

4. BEAUVALE

A luxurious, hand made soft blue cheese that is nothing short of heavenly. A very different blue to Stilton, it has more in common with Gorgonzola Dolce thanks to its soft, gooey texture and mellow flavour, which is sweet and spicy and framed by a lovely underlying earthiness.

3. MAIDA VALE

The name of this pungent new soft cheese from Berkshire-based Village Maid is nothing to do with the West London suburb. Its actual reference to the fact that the redolent orange rind is formed by regular washes in ale as it matures. The beer – a local IPA called Treason – helps give the rind yeasty, bready notes, while the interior is mild and buttery thanks to the use of rich Guernsey milk.

2. EVENLODE

Semi-soft, rind washed cheese typically having a firm, curdy core with bright, lactic flavours and a softer, pudgy breakdown below its sticky, brick-red rind where the flavours are more savoury, meaty and peanutty and the aroma quite pungent.

1. CHEDDAR MATURE QUICKES

A complex, creamy cheddar that offers outstanding depth of flavour. Matured for 12 to 15 months.

Distinctive buttery taste, which develops as it reaches the back of the palate.

..... The Puddings

Vanilla Crème Brulée 6.25

orange and cardamon doughnuts, sugar tuille

Sticky Date Pudding 6.50

warm whiskey sauce, vanilla ice cream

Pavlova 6.25

bramley apple parfait, blackberry and violet compote

Warm Pumpkin Tartlet (ve) 6.00

winter berry sorbet

Macaroon of the Moment 6.25

Dark Chocolate Frozen Mousse 6.50

peanut and caramel macaroon

Selection of Ice Cream or Sorbet 6.00

meringue drops

V = vegetarian

VE = vegan

Dishes on this menu may contain nuts, ingredients containing nuts or other allergies.

If you suffer from an allergy or food intolerance please let a membr of the team know who will be happy to help.