

Puddings

Hazelnut Parfait
with **Milk Chocolate, Pear and Cinder Toffee** £8.50

suggested wine - Red Muscadel, Nuy Winery

Hot Chocolate Torte with Passion Fruit £8.95

suggested wine - Tokaji Aszu 5 Puttonyos, Crown Estates

Apple Tart Fine
with **Vanilla Ice-cream and Pedro Ximinez Raisins** £8.95

suggested wine - Chateau de la Chartreuse Sauternes

Creme Catalan
with **Blood Orange and Yorkshire Rhubarb** £7.50

suggested wine - MR Mountain Moscatel

Cheese

Full Cheese Board £19.50

A small taste of each of the eight cheeses

or choose individually...

(1) **Yellison Farm Goat's Cheese** - £2.50

Pasteurised goat's milk cheese from Carlton-in-Craven, Yorkshire.
Very mild, extremely smooth & creamy cheese.

(2) **Coverdale** - £2.50

Pasteurised cow's milk cheese from The Wensleydale Creamery, Hawes, Yorkshire
Delicate creamy cheese with a slightly crumbly texture.
Slightly sharper in flavour than Wensleydale with an extremely smooth texture.

(7) **Blue Stilton** - £2.50

Pasteurised cow's milk cheese from Nottinghamshire
Creamy in colour with distinctive blue veins running throughout.
Farmyard aromas & complex earthy flavours with a slight tang.

(3) **Cherwell** - £3.00

Un-pasteurised goat's milk cheese from Staffordshire.
Brick-shaped cheese with a thin wrinkled rind.
Mild & aromatic with a sweet citrus freshness.

(5) **Flower Marie** - £4.00

Un-pasteurised ewe's milk cheese from Sussex.
This bloom rinded cheese is delicate, soft & runny
with sweet citrus lemon and hints of wild flowers, grass & herbs.

(4) **Tomme Brulee** - £3.00

Pasteurised ewe's milk cheese from the Basque Region of France.
A hard cheese with delicate fruity notes.
The rind is burned with a flame giving a complex nutty, smokiness.

(6) **Brillat Truffe** - £5.00

Pasteurised cow's milk cheese from Normandy, France.
Wonderful triple-crème cheese with a layer of Black Truffle running through the middle.
Very soft, rich & creamy with a delicious truffle aroma.

(8) **Epoisses** - £5.00

Un-pasteurised cow's milk cheese from Burgundy, France.
This Epoisses is washed in Marc de Bourgogne every two days
giving it pungent aromas of woodland undergrowth and fantastic fruity flavours.
It has a distinctive orange rind and a smooth creamy white centre.

Cheese (1) is the mildest, working up to (8) the strongest.