

## CHEESE

We love good cheese! Simon grew up with a family deli offering many unusual and different cheeses in the 80s, so our cheese list is something he is super passionate about.

Our Cheeses come served with artisan cheese biscuits & fig Relish.

1 CHEESE / 4 3 CHEESES / 11

### 1. MONTGOMERY CHEDDAR - SOMERSET, ENGLAND

Made with skill and care, aged in cloth and stripped after a long maturing process. It's golden and glorious, with a nutty, complex depth of flavour—a proper Cheddar.

### 2. EPOISSES - BURGUNDY, FRANCE

Our favourite cheese EVER! Steeped in history, monks first made this unpasteurised cow's cheese in Burgundy in the 1600s. It is pungent (in a good way!) and a real cheese lovers cheese. Washed in Marc de Bourgogne brandy, it is rich, earthy and creamy

### 3. GORGONZOLA PICCANTE - ITALY

A distinctly bolder, more assertive cheese than its soft and gentle siblings. Piccante has a firm flesh with a dense, mouth filling texture. The veins are more developed and lend the cheese an intense and spicy character. A decidedly grown up, sophisticated and utterly

## ICE-CREAMS

We have been working with Steve and Lucie Morran of Aldburgh Ice-cream for many years. They make fantastic, luxurious ice-cream in a variety of flavours. We have chosen some of our favourites to list

1 Scoop - 3 / 2 Scoops - 5 / 3 Scoops 6.50

ICE CREAM (some vegan flavours available)

Vanilla / Strawberry / Chocolate / Salt Caramel / Banana & Honeycomb / Raspberry Ripple / Rocky Road / Rum & Raisin

SORBETS

Raspberry / Passionfruit / Lemon / Cherry / Blackcurrant / Blood Orange

## ICE CREAM SUNDAE / 6.50

Choose 2 scoops of ice-cream or sorbet and we'll make into a Sundae with Toffee Sauce, Chocolate sauce, Whipped Cream, Toasted Hazelnuts & Chocolate Brownie

## PUDDINGS

All 7.75

VANILLA CREME BRULEE

STICKY TOFFEE PUDDING

Toffee Sauce, Banana & Honeycomb Ice-cream  
*Vegan version available*

CHOCOLATE & CHERRY BROWNIE

Fruit Compote & Salt Caramel Ice-cream

APPLE TARTE TATIN

Vanilla Ice-cream

BOOZY TIRAMISU

For Ice Creams, see below left!

## DRINKS

We are proud to work with another excellent supplier to bring you fine coffee. All our team are barista trained, and the beans are small-batch roasted by Green Farm Estate using rainforest alliance coffee beans.

### COFFEE

Espresso / 3.20  
Double Espresso / 3.60  
Macchiato / 3.70  
Flat White / 3.90  
Cappuccino / 3.90  
Latte / 3.90  
Mocha / 3.90

### TEA

Breakfast Tea / 3  
Fresh Mint Tea / 3.50  
Fruit tea bags / 3.50

### LAST DRINKS

Espresso Martini / 8.75  
Double Liquor Cream Coffee / 8  
Nostros Late Harvest Sauvignon/Gewurstraminer 100ml / 6.50  
Pedro Ximes Sherry / 10

Amaretto, Cointreau, Baileys, Cognac, Whiskies, and many other after dinner drinks are also available.

