

CHEESES

COTSWOLD BRIE ORGANIC

SIMON WEAVER ORGANIC, GLOUCESTERSHIRE, ENGLAND

A SOFT AND BUTTERY CHEESE MADE WITH ORGANIC MILK FROM THE FARM'S OWN HERD OF 250 FRIESIAN COWS. A TRADITIONAL METHOD OF ORGANIC FARMING, AND PLACE GREAT STORE IN CARING FOR THE LAND AND ANIMAL WELFARE. BORDERED BY THE RIVER DIKLER, THE FOSSE WAY AND THE VILLAGE OF LOWER SLAUGHTER, THE LAND IS MADE UP OF LOW-LYING RIVER MEADOWS THAT HAVE NEVER BEEN INTENSIVELY FARMED.

WESTCOMBE CHEDDAR

WESTCOMBE DAIRY, SOMERSET, ENGLAND

WESTCOMBE'S LONG AND COMPLEX AVOUR MEANS IT IS OFTEN DESCRIBED AS A 'VE MILE CHEDDAR' – EAT A HUNK OF IT AS YOU LEAVE THE DAIRY AND YOU WILL STILL BE ABLE TO TASTE IT VE MILES DOWN THE ROAD. PRODUCED WITH UNPASTEURISED MILK. WESTCOMBE HAS A MELLOW LACTIC TANG AND LONG NOTES OF CITRUS, HAZELNUT AND CARAMEL. THE TEXTURE IS STRUCTURED AND RM, WITH A SMOOTH BREAKDOWN THAT KEEPS THE AVOURS LINGERING ON YOUR TONGUE.

ASHLYNN

CHEESE CELLAR DAIRY, WORCESTERSHIRE, ENGLAND

A CHEESE OF CONTRASTS IN MORE WAYS THAN ONE. ASHLYNN HAS A STRIKING MONO-CHROME APPEARANCE THANKS TO A PURE WHITE INTERIOR SET AGAINST A DARK ASH-COATED RIND AND THIN LINE OF CHARCOAL RUNNING THROUGH ITS CENTRE. THERE ARE ALSO INTERESTING CONTRADICTIONS IN THE AVOUR. ASHLYNN'S DELICATE APPEARANCE BELIES A SULTRY COMPLEXITY. THE PASTE IS FABULOUSLY BUTTERY, BUT A SPEAR OF LEMONY SHARPNESS PIERCES THE RICHNESS AND OPENS UP INTRIGUING SAVOURY DEPTHS AND A TINGLE OF SPICE. ASHLYNN MAKES A GREAT ALTERNATIVE TO BAKED CAMEMBERT.

COLSTON BASSETT

COLSTON BASSETT DAIRY, NOTTINGHAMSHIRE, ENGLAND

ONE OF THE SMALLEST STILTON PRODUCERS IN THE COUNTRY, COLSTON BASSETT IS A FARMERS' CO-OPERATIVE THAT HAS BEEN MAKING CHEESE IN THE VALE OF BELVOIR SINCE 1913. CURDS ARE HAND LADLED TO MAINTAIN THEIR DELICATE STRUCTURE, WHILE THE CHEESES ARE PIERCED RELATIVELY LATE (TO ACTIVATE THE BLUE MOULD) SO THAT THEY HAVE TIME TO DEVELOP A ROUNDED AVOUR. MELLOW, SMOOTH AND CREAMY WITH EVENLY SPREAD BLUE VEINS, COLSTON BASSETT ALSO BALANCES SWEET, SAVOURY AND SALTY NOTES

PUDDING

Black Cherry Pavlova, Chestnut & Coconut Cream £7

Lemon Posset, Lemon Curd & Shortbread £7

Sticky Date Pudding £7
with Butterscotch Sauce & Honeycomb Ice Cream

Red Wine Poached Pear, £7.5
With Rum and Raisin Ice Cream & ammaretto Biscuit

Dark Chocolate & Peanut Fondant £8
With Salted Caramel Ice Cream

Apple & Blackberry Pie, Vanilla Ice Cream £7

A Selection of British & French Cheese £3 per wedge
with Crackers, Chutney & Grapes £10 for 4

Ice Creams & Sorbets £2 Per Scoop

Chocolate, Vanilla, Salted Caramel, Honeycomb, Rum & Raisin,
Strawberries & Cream, Lemon, Mango, Raspberry

All Of The Above Can be Served with Hot Chocolate Sauce,
Butterscotch Sauce Or Espresso £1 Supplement

HOT BEVS

Espresso	2.50	English Breakfast/Decaf	3.00
SingleMacchiato/Double Espresso	2.75	Earl Grey	3.00
Latte / Cappucino / Flat White	3.00	Chamomile Rose	3.00
Americano / Double Macchiato	3.00	Cherries & Berries	3.00
		Vanilla & Caramel Rooibos	3.00
Irish & Liqueur Coffees	9.00	Fresh Mint / Peppermint	3.00

An optional 12.5% service charge will be added to your bill

A list of allergens are available upon request

All prices include VAT