

## SPRING 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 four Spring cheeses,  
served with Chutney, Warm Mini Bloomer & Apple 10.50

### **INDIVIDUAL CHEESE PLATE**

Choose any three of the Spring cheeses,  
served with Chutney, Water Biscuits & Apple 7.75

### **SINGLE SMIDGEN OF CHEESE**

Choose just one of the Spring cheeses,  
served with Chutney, Water Biscuits & Apple 3.25

## SPRING 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.

### **ROSARY GOATS' CHEESE**

Made on the edge of the New Forest. Fresh and lemony, with a light  
mousse texture and an edible dusting of ash. Vegetarian.

### **WOOKEY HOLE CAVE AGED CHEDDAR**

Cloth-wrapped hand-made Cheddar aged in the caves at Wookey Hole  
in Somerset for up to 6 months. Crumbly and richly savoury, with a distinct  
nuttness. Vegetarian.

### **ORGANIC CROPWELL BISHOP**

Certified organic Blue Stilton hand-made in Nottinghamshire using local milk.  
Delicious mellow flavour, contrasting with the tanginess of its delicate blue veins.  
Awarded coveted 3 stars in 2017 Great Taste Awards.  
Vegetarian.

## SPRING PUDDINGS

Rhubarb & Brandy Snap Fool 6.25

Glazed Lemon Tart, Raspberry Coulis 6.25

Coconut Pannacotta, Pineapple & Mango Salsa, Praline Crumb 6.25

Warm Chocolate & Orange Cake, Salted Caramel Ice Cream 6.50

Sticky Toffee Pudding, Toffee Sauce & Jude's Vanilla Ice Cream 6.25

Jude's Free-range Ice Creams & Sorbets 5.75  
(Vanilla, Chocolate Orange, Strawberry or Salted Caramel,  
Blackcurrant or Raspberry Sorbet)

## ONE LAST GLASS

Espresso Martini 7.50

Tanner's Late Bottled Vintage Port 5.75/100ml

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

Briottet Crème de Pêche, Limoncello Stalia Superiore  
or Disaronno Amaretto 3.30/25ml

Patrón XO Cafe or Remy VSOP 4.25/25ml

## 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

Cappuccino 2.95

Americano, Flat White, Latte 2.85

Hot Chocolate 2.50

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

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

A Pot of Proper Yorkshire Tea 2.50

Novus Whole Leaf Teas 2.50

Earl Grey, Green Tea, Peppermint, Citrus Camomile,  
Wild Encounter, Organic Jasmine

Fresh Mint Tea 2.50