
MAKING LIFE PEACHY

A detailed black and white engraving of the Duke of Wellington. He is depicted from the chest up, seated and facing slightly to the right but looking towards the viewer. He has dark, wavy hair and a serious expression. He is wearing a dark, textured coat with a high collar and a white cravat. In his right hand, he holds a large, ornate spoon. The background is a dark, textured grey.

THE DUKE *of*
WELLINGTON

SUMMER 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 Summer cheeses,
served with Chutney, Warm Mini Bloomer & Apple 10.50

INDIVIDUAL CHEESE PLATE

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

SINGLE SMIDGEN OF CHEESE

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

SUMMER CHEESE SELECTION

BRIE DE NANGIS

Made in the Île-de-France to the east of Paris, this unpasteurised cow's milk cheese is soft textured with a wonderfully deep mushroom flavour.
Matured for around 6 weeks. (Vegetarian)

MRS KIRKHAM'S LANCASHIRE

Graham Kirkham makes this English classic using raw milk from the family herd milked by his Dad. Buttery flavour with a mellow tang & melt-in-the-mouth texture. Recognised as unique by Slow Food UK in their Ark of Taste.

TOR

Named after Glastonbury Tor, this hand-made ash-dusted pyramid resembles a Valençay from the Loire. Fresh, citrusy & light, with a smooth texture. (Vegetarian)

BEAUVALE

The famous Stilton-maker, Cropwell Bishop, has branched out with this English version of a Gorgonzola-style blue. Soft, creamy, intensely sweet & savoury.
Cries out for a glass of port or sweet dessert wine.

SUMMER PUDDINGS

Pineapple Upside-down Cake & Coconut Cream 6.00

Lemon Cheesecake, Raspberry Coulis & Caramelised Pistachios 6.00

Warm Chocolate Torte & Clotted Cream 6.50

Bakewell Tart & Vanilla Ice Cream 6.00

Strawberry Eton Mess 5.75

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

ONE LAST GLASS

Espresso Martini 8.00

Sandeman's 20 Year Old Tawny Port 9.75/100ml

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