

SPRING PUDDINGS

Banana split (v,ga) chocolate & salted caramel ice cream, honeycomb pieces, whipped cream, glazed cherries, 100's& 1000's 912kcal	£7.50
Treacle tart (v) Cornish clotted cream, candied lemon 891 kcal	£7.50
Double chocolate chip cookie (v) Oreo milkshake 1017 kcal	£7.50
Jude's Ice Creams & sorbets please ask for today's flavours (three scoops) sorbets 133 kcal (vegan,v) ice creams 175 kcal (v)	£5.25

KIDS PUDDINGS

Kids chocolate brownie (v) chocolate sauce, vanilla ice cream 488 kcal	£3.50
Jude's ice cream (v,ga) one scoop in a cone or cup 58kcal	£2.00
Little Jude's rocket ice lolly (vegan,g) made with real fruit & veg, no refined sugar, contains less than 10% sugar 133kcal	£1.75

BRITISH ARTISAN CHEESES

3|5 cheeses £8.50|£11.50

We recommend you eat your cheeses in the following order; from light to strong:

Wild Garlic Cornish Yarg: cow's milk, vegetarian, pasteurised.
Wild Garlic Yarg is hand made in open vats from grass-rich Cornish milk.
Matured for five weeks, it takes on an unmistakeable flavour and yet whispers rather than shouts it's name. Deliciously different.

Perl Wen: cow's milk, vegetarian, pasteurised.
Caerphilly meets brie in this organic bloomy rinded cheese made by Carwyn Adams close to Cardigan Bay. There's the creamy, buttery texture of brie, which becomes increasingly runny as the cheese matures, but also a lemony, salty centre that is more reminiscent of Caerphilly.

Rollright: cow's milk, pasteurised, animal rennet
Semi-soft cheese made from pasteurised Cow's milk. Made using milk from a herd of predominantly Brown Swiss cows at King Stone Farm, Rollright has a washed rind and yielding, buttery paste with savoury, animal flavours.

Northern Blue: cow's milk, vegetarian, pasteurised.
This punchy blue is a modern classic. Made by Yorkshire-based Shepherds Purse, the cheese is smooth and salty, much like a Continental blue, but previous owner and cheesemaker Judy Bell selected a unique blue culture, which gives it a more powerful tang.

Northumberland Smoked : cow's milk, vegetarian, pasteurised
A full fat hard cow's cheese. Slowly oak-smoked for 24 hours to impart a full yet delicate flavour which grows richer on the plate. A perfect balance between cheese and smoke.

We do use nut & wheat products in our kitchens, please ask if you have any allergies
Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day.



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