

PUDDINGS

Black Treacle & Ginger Cake (v) rum caramel sauce, clotted cream 763 kcal	£6.50	Apple & Cinnamon Crumble (ve,v) custard 697 kcal	£6.50
Passion Fruit & Lemon Posset (v) citrus shortbread 212 kcal	£6.50	Double Chocolate Brownie (v) mint chocolate chip ice cream, chocolate sauce 930 kcal	£6.50
Ice Creams & Sorbets please ask for today's flavours (three scoops) sorbets (ve,gf) 133 kcal, ice creams (v,gf) 175 kcal			£5.75

BRITISH ARTISAN CHEESES

Three British Artisan Cheeses (v) Tunworth, Colston Bassett, Sparkenhoe Red Leicester 597 kcal	£8.50	Five British Artisan Cheeses (v) Tunworth, Colston Bassett, Sparkenhoe Red Leicester, Driftwood, Dambuster 767 kcal	£11.50
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We recommend you eat your cheeses in the following order; from light to strong:

Tunworth: pasteurised, cows milk, animal rennet

Made by Stacey Hedges at Hampshire cheese company in Herriad.
A British made cheese in a Camembert style. Fruity and rich with a lingering mushroomy flavour.
Raymond Blanc says it's better than French Camembert - enough said!!

Colston Bassett: pasteurised, cows milk, vegetarian rennet

Made by Billy Kevan and team in the small village of Colston Bassett, Nottinghamshire.
Matured for 8 weeks. Creamy, rich with a mellow blue flavour probably the best stilton made!!
Cheese fact - It takes 136 pints of milk to make one whole 8kg cheese

Sparkenhoe Red Leicester: unpasteurised, cows milk, animal rennet

Made by David & Jo Clarke on Sparkenhoe Farm Leicestershire. Made to an old recipe in the traditional way since 2005, the first unpasteurised Red Leicester to be made in Leicestershire for 50 years.
Wrapped in cheese cloth, coated in lard and matured for at least six months on beech wood shelves at 10 degrees. Complex nutty and mellow with a sweet smooth finish.
Cheese fact - gets it's orange colour from Annatto taken from the Achiote tree which is found in South America

Driftwood: unpasteurised, goats milk, vegetarian rennet

Made by Rodger Longman at white lake cheese in Somerset (Bagbrough farm).
Driftwood is a creamy soft textured log shaped cheese rolled in ash. Earthly undertones with lemony, citrusy notes. Getting stronger with age and becoming more goaty.

Dambuster Cheddar: pasteurised, cows milk, vegetarian rennet

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 palate. A perfect balance between cheese and smoke.

v) Suitable for vegetarians (ve) vegan (gf) gluten free (ga) gluten adaptable

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. 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.

