

PUDDING MENU

This menu is made from 100% recycled paper

lemon tart, chantilly cream, raspberry coulis 7.50

jamaican ginger pudding, rum & ginger sauce,
vanilla ice cream 7.50

white chocolate & raspberry blondie,
raspberry ripple ice cream (gfa,vgna) 7.50

mango & passion fruit pavlova (gf) 7.50

apple & blackberry crumble, custard (vgna,gf) 7.50

COOKIE DOUGH SKILLET (to share)

the original - vanilla ice cream 12.75

the caramel - caramel, chocolate sauce,
chocolate & vanilla ice cream, 14.75

the rocky road - marshmallow, lotus biscuit, chocolate ice
cream, raspberry coulis 14.75

SUNDAES

mint oreo sundae - mint choc chip ice cream, oreo,
chocolate sauce, whipped cream 6.75

berry sundae - vanilla & chocolate ice cream, brownie,
berries, whipped cream
(vgna, gfa) 6.75

ICE CREAMS (3 scoops 5.25)

raspberry ripple, chocolate, vanilla, vegan vanilla, mint
choc chip, salted caramel

A SELECTION OF FIVE BRITISH & FRENCH CHEESES

Individual cheeseboard 11.95 / Sharer board (2/4 people) 25.95

Served with crackers, grapes & chutney

Rosary Ash Coated Goats Cheese (New Forest, England)

Rosary goat log is dusted with a pretty sprinkling of edible charcoal. A full fat cheese with a clean fresh flavour and no goaty aftertaste. Awarded Silver at the British Cheese Awards 2018. It is faintly acidic and has a gorgeous creamy texture. The ash does not flavour the cheese, and if you are wondering where the ash comes from - it is

Delice des Cremiers (Burgundy, France)

This soft cheese is made with raw cows' milk and enriched with double cream, which is responsible for its incredibly rich buttery texture and flavour. Cheeses enriched with cream are known as "triple creams" (or triple-crèmes, in French). Delice des Cremiers comes from Burgundy region where it ripens in cellars for at least three weeks. Afterwards, it continues to ripen for another two weeks in the wooden box. Rich and full-flavoured with a smooth, velvety, melt-in-the-mouth texture.

Dambuster (Lancashire, England)

Dambuster is a mature cheddar cheese from pasteurised cow's milk. A cheddar that is full of flavour, rich and creamy with a firm smooth texture. This strong cheddar has a buttery note and a long lasting creamy flavour. Covered with a distinctive black wax which adds to the longevity of the cheese, this is a must try, versatile cheese for all cheddar connoisseurs. Originally produced in Market Rasen, Lincolnshire, to honour 617 squadron who were based at RAF Scampton in Lincolnshire, during World War Two.

Oglesfield (Somerset, England)

Created by renown cheddar cheesemaker Jamie Montgomery in Somerset, this semi soft cheese has been made using extremely rich milk from great breed of Jersey cows. Washed with brine, water and salt, several times a week and slowly aged for 3 months, allowing cultures to develop on the light orangey rind, and releasing deep pungent and satisfying aromas.

Yorkshire Blue (Yorkshire, England)

A semi soft blue veined cow milk cheese from central France in the Auvergne region where old volcanoes dominate landscape. It is also a land of green and rich pastures, where cows can graze for 9 to 12 months of the year. After a few seconds on the palate, it will melt, and offer elements of sweetness, spices and milk combined. Salty, with a long lasting flavour.

PORTS FOR CHEESE (100ml glass)

Bin no.27 ruby port 6.50, churchills LBV port 7.95, churchills tawny port 9.25

AFTER DINNER COCKTAILS

Espresso martini 10.25 Manhattan 9.95



ICED COFFEE

caramel iced latte 4.60

vanilla iced latte 4.60

hazelnut iced latte 4.60

peach iced tea 4.50

HOT TEAS & COFFEES

americano 2.95 large americano 3.60

cappuccino 3.65 large cappuccino 4.25

latte 3.70 large latte 4.30

flat white 3.65 large flat white 4.25

espresso 2.85 large espresso 3.55

macchiato 3.35 large macchiato 4.10

espresso, milk foam dash

mocha 3.80 large mocha 4.40

espresso, steamed milk, chocolate

pot of joes english breakfast tea 3.00

selection of other teas from joe 3.00

HOT CHOCOLATE

hot chocolate, whipped cream, marshmallows

(milk chocolate 4.00 or salted caramel 5.00)

add baileys, bourbon or orange liqueur 3.50

vegan hot chocolate (soya or oatmilk)
whipped cream, marshmallows

(milk chocolate 3.95 or salted caramel 4.95)

add baileys, bourbon or orange liqueur 3.60

All coffees available skinny, with oat or almond milk

DIGESTIFS

ELEGANT

(PLUM SAKE) AKASHI-TAI SHIRUME UMESHU 9.00

(PORT) BIN NO.27 RUBY (100ML) 6.50

(LIQUEUR) FRAGOLA WILD STRAWBERRY (50ML) 9.40

(LIQUEUR) LIMONCELLO D'AMALFI (50ML) 8.40

(AGAVE) BATANGA TEQUILA BLANCO, 100% AGAVE, 8.40

(WHISKY) SINGLETON OF DUFFTOWN 12 YR OLD SING: 11.20

RICHER

(PORT) CHURCHILLS 10 YEAR OLD TAWNY 9.25

(LIQUEUR) TOSOLINI ESPRESSO (50ML) 8.60

(AGAVE) CABRITO TEQUILA REPOSADO 100% 9.40

(WHISKEY) WOODFORD RESERVE KENTUCKY 10.10

(BRANDY) COGNAC LE REVISEUR VS (50ML) 9.40

(BRANDY) ARMAGNAC BARON DE SIGOGNAC 10 9.40

RUSTIC

(LIQUEUR) AMARETTO SALIZA VENEZIANO (50ML) 9.80

(PORT) CHURCHILLS LBV 2005 (100ML) 7.90

(WHISKEY) REBEL YELL STRAIGHT RYE (50ML) 10.10

(BRANDY) CALVADOS HENRY DE QUERVILLE (50ML) 9.60

(BRANDY) COGNAC TRIJOL VSOP GRANDE 11.80