

**THE
ALMANACK**

Puds & Cheese

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 five Spring cheeses, served with Apples, Celery, Chutney & Crackers 14.00

INDIVIDUAL CHEESE PLATE

Choose any three of the Spring cheeses, served with Apples, Celery, Chutney & Crackers 7.75

SINGLE SMIDGEN OF CHEESE

Choose just one of the Spring cheeses, served with Apples, Celery, Chutney & Crackers 3.25

Spring Cheese Selection

CAMEMBERT GILLOT AOC

Exceptional cheese made from raw cows' milk to a 1912 recipe.

Moulded by hand with a ladle by one of the last traditional Camembert makers. Creamy, oozy, delicious.

SAINTE-MAURE DE TOURAINE

One of the classic cheeses of the Loire Valley. Pale & interesting, smooth cheese with a good lemony acidity & a fine grey-blue edible rind.

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.

MORN DEW

Rich Guernsey milk gives this cheese a sunny, golden colour and flavour to match. Rich, creamy and with a nutty sweetness from the washed rind. Unpasteurised & 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.

Spring PUDDINGS

Valrhona Chocolate Tart, Clotted Cream - Baked Daily 6.25

Rhubarb & Ginger Cheesecake 6.00

Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream 6.00

Crème Brûlée, Lemon Shortbread 6.00

Warm Orange Polenta Cake, Honey & Yoghurt 6.00

Jude's Free-range Ice Creams & Sorbets 5.75

(Vanilla, Flat White Coffee, Chocolate or Strawberry Ice Creams, Lemon or Mango Sorbets)

Coffees & Teas

Single Origin Rwandan Filter Coffee 2.40

Double Espresso, Macchiato 2.45

Americano, Flat White, Cappuccino, Latte 2.85

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

A Pot of Proper Yorkshire Tea 2.40

Novus Whole Leaf Teas 2.50

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

Fresh Mint Tea 2.50

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

Espresso Martini 7.50

All our coffees are made with 100% Arabica beans from Union Hand-Roasted and semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

And Finally...

Tanner's Late Bottled Vintage Port 100ml 5.50

Monbazillac, Chateau le Fagé 5.00/100ml 19.50/375ml

Moscatel Oro Floralis, Torres 5.25/100ml

Amaretto, Baileys, Cointreau 5.00/50ml