

**THE
ALMANACK**

Sweet & Savoury

AUTUMN 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 Autumn cheeses, served with Chutney, Crackers, Apple & Celery 13.75

INDIVIDUAL CHEESE PLATE

Choose any three of the Autumn cheeses, served with Chutney, Crackers, Apple & Celery 7.75

SINGLE SMIDGEN OF CHEESE

Choose just one of the Autumn cheeses, served with Chutney, Crackers, Apple & Celery 2.75

Autumn Cheese Selection

WOOKEY HOLE CAVE-AGED CHEDDAR

Cloth-wrapped cheddar made from pasteurised cows' milk and vegetarian rennet in Dorset and matured in the Wookey Hole Caves in Somerset for up to six months. Covered by a PDO (Protected Designation of Origin), this award-winning hand-made cheddar is crumbly with a distinctly nutty, tangy flavour & earthy undertones.

BRIE DE NANGIS

Made in the Ile de France, east of Paris, this unpasteurised cows' milk cheese is soft & creamy with a wonderfully deep mushroom flavour. Matured for around 6 weeks.

CARRÉ DE SOLOGNE

Exceptional unpasteurised goats' milk cheese. Made in the Loir et Cher region of France by a small producer from the milk of his own goats. Soft textured with a natural rind & creamy, savoury flavours.

BAKED GOLDEN CENARTH

Lovely rind-washed cheese made in West Wales by Carwyn Adams at the family dairy, Caws Cenarth. Rich, buttery & delicious served warm & runny with truffle honey. Supreme Champion at The British Cheese Awards a few years ago.

ORGANIC CROPWELL BISHOP STILTON

Certified organic Blue Stilton hand-made in Nottinghamshire using local milk. Delicious mellow flavour, contrasting with the tanginess of its delicate blue veins. Best Blue Cheese & Best PDO Stilton at the British Cheese Awards 2014. Vegetarian.

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

AUTUMN PUDDINGS

Pie of The Day – served at the table with pouring cream
5.25 per person or 22.00 for a pie to serve six

Jude's Free-range Ice Creams & Sorbets 4.75
(Vanilla, Double Chocolate, Salted Caramel or Banana Ice Creams, Blood Orange or Mango Sorbets)

Honeycomb Cheesecake, Valrhona Chocolate Flakes 5.25

Lemon Posset, Rhubarb Compote, Crumble Topping 5.25

Piña Colada Parfait 5.00

Warm Banana & Valrhona Chocolate Cake,
Salted Caramel Ice Cream 5.25

Touch of Sweetness?

Mini-pud of the Day & your choice of Coffee or Tea 4.50

Coffees & Teas

Single Origin Rwandan Filter Coffee 2.40

Double Espresso 2.45

Americano, Macchiato, Flat White, Cappuccino, Latte 2.85

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

A Pot of Proper Yorkshire Tea 2.35

Novus Whole Leaf Teas 2.45

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

Espresso Martini 6.60

Amaretto Latte, Baileys Latte, Liqueur Coffee 5.10

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

Baileys Chocolat Luxe 5.50/50ml