

**THE
ALMANACK**

Sweet & Savoury

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 Chutney, Apple, Celery & Crackers 13.75

INDIVIDUAL CHEESE PLATE

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

SINGLE SMIDGEN OF CHEESE

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

Spring Cheese Selection

BRIE DE NANGIS

Made in the Île-de-France to the east of Paris, this unpasteurised cow's milk cheese is soft textured with a wonderfully deep mushroom flavour. Matured for around 6 weeks.

SAINTE-MAURE DE TOURAINE

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

ROLLRIGHT

Made by David Jowett & Antony Curnow in Chipping Norton. This is a mellow, buttery-rich, washed rind cheese that expresses the rich & diverse clover pasture of King Stone Farm in the Cotswolds. Not unlike a good Reblochon.

QUICKE'S MATURE CHEDDAR

The Quicke family have been farmers in Newton St Cyres, Devon for over 450 years. Traditional cheese-making methods & a year-long maturing process all combine to give this cheddar its full savoury flavour.

BEAUVALE

From Cropwell Bishop in Nottinghamshire, this is their take on a Gorgonzola style cheese. Soft with mild blue veining & a creamier flavour than their famous Stilton. Awarded 3*s in The Great Taste Awards 2015 and named one of the Great Taste Top 50 Foods.

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

SPRING PUDDINGS

Pie of The Day – served at the table with pouring cream
5.25 per person or order a pie to share between six!

Jude's Free-range Ice Creams & Sorbets 5.75
(Vanilla, Strawberry, Chocolate or Honeycomb
Ice Creams, Blackcurrant or Lemon Sorbets)

Iced Gin & Tonic Parfait 5.25

Glazed Lemon Tart, Vanilla Mascarpone 5.25

White Chocolate & Passion Fruit Cheesecake 5.50

Superpudding of Chocolate Mousse,
Goji Berries, Cocoa Nibs & Bee Pollen 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