

**THE  
ALMANACK**

Sweet & Savoury

## Summer 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 Summer cheeses, served with Apples, Celery, Garden Chutney & Crackers 13.75

**INDIVIDUAL CHEESE PLATE**  
Choose any three of the Summer cheeses, served with Apples, Celery, Garden Chutney & Crackers 7.75

**SINGLE SMIDGEN OF CHEESE**  
Choose just one of the Summer cheeses, served with Apples, Celery, Garden Chutney & Crackers 2.75

## Summer Cheese Selection

### TOR

Best Goat Cheese at the British Cheese Awards 2015. Named after Glastonbury Tor, this hand-made ash-dusted pyramid resembles a Valençay from the Loire. Fresh, citrusy & light, with a smooth texture. (Vegetarian)

### 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.

### SHEEP RUSTLER

Rind-washed ewes' milk cheese from Somerset. Aged for around five months, Rustler has a clean, nutty flavour with the faintest sheepy tang – think Pecorino. (Vegetarian)

### DOUBLE BARREL POACHER

Strong Cheddar-style cheese. Made to the Lincolnshire Poacher recipe on the Jones' family farm from the raw milk of their own Holstein cows. Selected for their feisty flavour, some wheels are then matured on for at least two years to earn the name Double Barrel.

### BLUE MONDAY

Dreamt up by Alex James, made near Thirsk in the Yorkshire Dales by the Bell sisters, Blue Monday is a rich, creamy blue. It looks gentle but packs a powerful punch of complex sweet & salty flavour, which we love. (Vegetarian)

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

## Summer PUDDINGS

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

Jude's Free-range Ice Creams & Sorbets 5.75  
(*Vanilla, Strawberry, Banana or Gin & Tonic Ice Creams, Mango or Lemon Sorbets*)

Iced Summer Pudding Parfait & Chantilly Cream 5.75

Warm Treacle Tart, Clotted Cream 5.75

Valrhona Chocolate & Peanut Butter Brownie,  
Banana Ice Cream 5.75

Mango, Passion Fruit & Coconut Pavlova 5.75

## Touch of Sweetness?

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

## Coffees & Teas

Double Espresso, Macchiato 2.45

Americano, Flat White, Cappuccino, Latte 2.85

Hot Chocolate & Marshmallows,  
Mocha or Cinnamon & 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

Single Origin Rwandan Filter Coffee 2.40

Espresso Martini 6.60

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

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