

THE
ALMANACK
Puds & Cheese

MAKING LIFE PEACHY

WINTER 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 four Winter cheeses, served with Chutney, Water Biscuits & Apple 10.50

INDIVIDUAL CHEESE PLATE

Choose any three of the Winter cheeses, served with Chutney, Water Biscuits & Apple 7.75

SINGLE SMIDGEN OF CHEESE

Choose just one of the Winter cheeses, served with Chutney, Water Biscuits & Apple 3.25

WINTER CHEESE SELECTION

ASHLYNN

Lovely citrusy new goats' cheese. Brilliant white, with an edible ash rind. (Vegetarian)

BLUE MONDAY

Smooth and salty blue with a powerful tang like a great guitar riff. Fitting as this cheese is the dreamchild of Blur bassist Alex James. (Vegetarian)

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.

WINTERDALE CHEDDAR

Hand-made in Kent, this award-winning unpasteurised cheese is clean and nutty with a long-lasting tang. A great alternative to cheddar and Britain's first carbon neutrally produced and delivered cheese. (Vegetarian)

WINTER PUDDINGS

Profiteroles, Salted Caramel & Chantilly Cream 5.75

Chocolate & Peanut Butter Brownie, Vanilla Ice Cream 5.75

St Clement's Cheesecake 5.75

Amarena Cherry Baked Alaska (For Two or More) 14.00

Warm Treacle Tart & Clotted Cream 5.75

Jude's Free-range Ice Creams & Sorbets 5.75 (Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Mango Sorbet)

TOUCH OF SWEETNESS

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75

ONE LAST GLASS

Espresso Martini 8.00

Sandeman's 20 Year Old Tawny Port 9.50/100ml

Monbazillac, Château le Fagé 5.25/100ml 19.50/375ml

Ron Aguerre Caramel Rum, Briottet Crème de Pêche, Limoncello Stalia Superiore or Disaronno Amaretto 3.40 / 25ml

Patrón XO Cafe or Remy VSOP 4.25/25ml

HOT DRINKS

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

Single Origin Rwandan Filter Coffee 2.40

Double Espresso, Macchiato 2.45

Cappuccino 2.95

Americano, Flat White, Latte 2.85

Hot Chocolate 2.50

Luxury Hot Chocolate 3.00

Mocha, Cinnamon or Caramel Latte 3.00

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

A Pot of Proper Yorkshire Tea 2.50

Twinings Teas 2.50

Earl Grey, Green Tea, Peppermint, Lemon & Ginger, Camomile & Honey, Spicy Chai

Fresh Mint Tea 2.50

UNION
HAND-ROASTED
COFFEE