

THE
ALMANACK
Puds & Cheese

MAKING LIFE PEACHY

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 four Spring cheeses,
served with Chutney, Warm Mini Bloomer & Apple 10.50

INDIVIDUAL CHEESE PLATE

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

SINGLE SMIDGEN OF CHEESE

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

Spring Cheese Selection

CAMEMBERT GILLOT AOC

Exceptional cheese made from raw cows' milk to a 1912 recipe.
Moulded with a ladle by one of the last traditional Camembert makers.
Creamy, oozy, delicious.

ROSARY GOATS' CHEESE

Made on the edge of the New Forest. Fresh and lemony, with a light mousse texture and an edible dusting of ash. Vegetarian. .

WOOKEY HOLE CAVE AGED CHEDDAR

Cloth-wrapped hand-made Cheddar aged in the caves at Wookey Hole in Somerset for up to 6 months. Crumbly and richly savoury, with a distinct nuttiness. Vegetarian.

ORGANIC CROPWELL BISHOP

Certified organic Blue Stilton hand-made in Nottinghamshire using local milk. Delicious mellow flavour, contrasting with the tanginess of its delicate blue veins. Awarded coveted 3 stars in 2017 Great Taste Awards. Vegetarian.

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

Spring PUDDINGS

Crème Brûlée & Pistachio Shortbread 6.25

Rhubarb & Ginger Upside-down Cake, Jude's Vanilla Ice Cream 6.25

Lemon & Passion Fruit Pavlova 6.25

Chocolate Cheesecake, Peanut Butter Cookie 6.25

Sticky Toffee Pudding, Butterscotch Sauce, Jude's Vanilla Ice Cream 6.25

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

One Last Glass

Espresso Martini 7.50

Tanner's Late Bottled Vintage Port 5.75/100ml

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

Briottet Crème de Pêche, Limoncello Stalia Superiore
or Disaronno Amaretto 3.30/25ml

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

Americano, Flat White, Latte 2.85

Cappuccino 2.95

Hot Chocolate 2.50

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

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

A Pot of Proper Yorkshire Tea 2.50

Novus Whole Leaf Teas 2.50

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

Fresh Mint Tea 2.50