

**THE**  
**ALMANACK**  
Puds & Cheese

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MAKING LIFE PEACHY

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## WINTER PUDDINGS

**Warm Chocolate Fondant**, Salted Caramel Ice Cream,  
Honeycomb & Popcorn 7.50

**Mulled Wine Poached Pear**, Vanilla Ice Cream 6.50 🍷

**Chocolate Truffle Cheesecake**, Black Cherry Compote  
& Crème Fraîche 6.75

**Bread & Butter Pudding**, Custard 6.25

**Apple Tarte Tatin**, Vanilla Ice Cream  
(For Two to Share) 13.00 🍷

**Blackberry & Amaretto Trifle** 6.25

**Salcombe Dairy Ice Creams & Sorbets** 5.75  
Madagascan Vanilla, Chocolate, Strawberry or Salted  
Caramel, Lemon or Blackcurrant Sorbet

## TOUCH OF SWEETNESS

Mini-pud of the Day or Single Smidgen of Cheese  
& your choice of Coffee or Tea 5.75

## WINTER CHEESES

Our cheeses change with the season & are all served ripe  
and ready with chutney, apple & water biscuits.

**Choose all four cheeses 10.50**

**Choose any three cheeses 7.75**

**Choose a single smidgen of cheese 3.75**

Choose from:

### ASHLYNN GOATS'

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

### GILLOT CAMEMBERT

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.

### BEAUVALE BLUE

The famous Stilton-maker, Cropwell Bishop, has branched out  
with this English version of a Gorgonzola-style blue. Soft, creamy,  
intensely sweet & savoury. Cries out for a glass of port or sweet  
dessert wine.

### 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)

## ONE LAST GLASS

Espresso Martini 8.25

Diplomatico Reserva Exclusiva Rum 4.80

Ron Aguere Caramel Rum 3.40

Lazzaroni Amaretto 3.40

Château du Tarriquet, Bas Armagnac, VSOP 4.25

Remy Martin VSOP 4.25

Hennessy XO 9.80

Patrón XO Café 4.25

Limoncello Qualità BT Superiore 5.20 / 50ml

Paso-Vermu Red Vermouth 4.30 / 50ml

Cotswolds Cream Liqueur 5.50 / 50ml

Tanners LBV Port (Churchill Graham) 5.25 / 75ml

Sandeman's 20 Year Old Tawny 9.25 / 75ml

All served as 25ml measure unless otherwise stated.

## HOT DRINKS

All our coffees are made with 100% Compañero beans  
and semi-skimmed milk. If you prefer, we can substitute  
dairy milk for soya or oat milk, add 15p.

Single Origin Rwandan Filter Coffee 2.40

Double Espresso, Macchiato 2.60

Americano 2.85

Cappuccino, Flat White, Latte 2.95

Hot Chocolate 2.95

Luxury Hot Chocolate 3.10

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.25

A Pot of Proper Yorkshire Tea 2.50

A Pot of Twinings Teas 2.60

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

Babyccino 1.20

Fresh Mint Tea 2.50

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

Vegan 🍷