



# SAMPLE

## Cheese Board

Freshly baked bread, tomato chutney, piccalilli & cheese biscuits

### NORTHUMBERLAND OAK SMOKED

Cows milk cheese is slowly smoked over 24 hours to impart a full, yet delicate flavour which grows rich on the palate. It has a smooth finish & it possesses a perfect balance between cheese & smoke.

### YORKSHIRE BLUE

Yorkshire Blue is a traditional, vegetarian, blue cheese made from 100% Yorkshire cow's milk. The cheese is buttery, sweet and has a more pronounced flavour.

### TUNWORTH

Tunworth is a traditional Camembert-style cheese from pasteurized cow's milk. It has a creamy texture and a thin wrinkled rind with rich, sweet, nutty, vegetal and milky flavours. The overall flavour effect is long lasting, mouth-filling and harmonious.

### LINCOLNSHIRE POACHER

This cheese has been taste selected and matured on for 18 to 22 months. It has more depth and complexity with a lovely smooth lingering aftertaste, often with a hint of sweetness.

### TALEGGIO

A mildly-flavoured whole cows' milk cheese from northern Italy with a soft texture and a fruity, creamy character. It has a pinkish-brown rind, and a pale-yellow interior which, although elastic, tends to be increasingly crumbly towards the centre of the cheese. .

### CORNISH YARG

A semi-hard cow's milk cheese made in Cornwall. Before being left to mature, this cheese is wrapped in nettle leaves to form an edible, though mouldy, rind. The texture varies from creamy and soft immediately under the nettle coating to a Caerphilly cheese-like crumbly texture in the middle

**3 cheese's for £6.00**

**6 cheese's for £10.00**

*Calem White Port £5.00*

*Chianti Classic, DOCG—Italy Half Bottle £14.90*

*Moscato 100ml Glass £5.50 50CL Bottle £18.00*

## Desserts

### Sticky Toffee Pudding

Sticky toffee sauce, vanilla ice cream  
£5.75

### Petit Fours

Selection of sweets  
£3.95

### Whipped Sweet Cream Cheese

Honey biscuit, raspberry sorbet, citrus sherbet  
£5.50

### Treacle Sponge Pudding

Hedgerow berries, vanilla ice cream  
£5.50

### Vanilla Panna Cotta

Ginger bread, forced Yorkshire rhubarb  
£5.75

### Dark Chocolate Mousse

Red wine syrup, chocolate cake, crystallised walnut  
£6.00

### Tasting of Desserts

A selection of our desserts  
£10.95

### A Selection of homemade ice cream or sorbet

£3.95

Some of our dishes may contain traces of nuts and shell fish  
Some dishes on our menu are available Gluten or Lactose Free  
Allergen cards are available upon request



## Craft and Dough Coffee

Roaster –The Forge, Sheffield

### **Blend Origins:**

*Peru, Chachamayo—30%*

*Ethiopia, Sadamo— 40%*

*Guatemala, Huehuetenango— 30%*

### **With Milk: £3.00**

*Latte, 8oz*

*Cappuccino, 7oz*

*Flat White, 6oz*

*Macchiato, 4oz*

*Iced Latte, 8oz*

### **Black: £2.50**

*Espresso, 3oz*

*Americano, 8oz*

*Long black, 6oz*

### **Chocolate: £3.00**

*Mocha, 8oz*

*Hot Chocolate, 8oz*

### **Tea: £2.50**

*English breakfast*

*Earl grey*

### **A Selection of herbal teas: £3.00**

## ***After Dinner Drinks***

Remy Martin VSOP Cognac £3.60

Martell V.S £3.00

Courvoisier XO £9.00

Baileys 50ml £4.00

Espresso Martini £6.00

## ***A Selection Of Whiskeys***

Wolfburn Single Malt £4.70

Dalmore 12 Year £5.50

Auchentoshan 3 Wood £6.50

Glenlivet Founders reserve £4.50