

## WINTER CHEESES

Our cheeses change with the season and 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)

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

## WINTER PUDDINGS

- Chocolate Brownie & Raspberry Ripple Ice Cream 6.50
- St Clement's Cheesecake 6.25
- Black Forest Sundae 6.25
- Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 6.50
- Pear & Almond Tart, Clotted Cream 6.25
- 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 9.75/100ml
- 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

**UNION**  
HAND-ROASTED  
COFFEE

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