



Cheese from Rennet & Rind, Cheesemonger and Affineur of Cambridge
Served with Eccles cake, quince & twice-baked crackers
Wigmore (Berkshire) – *pasteurised, soft, sheep's milk cheese*
Mayfield (East Sussex) – *pasteurised, firm, cows milk cheese*
Duckett's Caerphilly (Somerset) – *unpasteurised, hard, cow's milk cheese*
Hafod Cheddar (Wales) – *unpasteurised, hard, cow's milk cheese*
Hebridean Blue (Ise of Mull) – *blue, firm, unpasteurised, cow's milk cheese*

Choose any 2 cheeses for £8, 3 for £9.95, or all 5 for £15

Desserts (with a recommended sweet wine)

Baked honeycomb pudding with passion fruit ice cream £9.95 (*wine 115*)
Poached Apricots with homemade granola and yoghurt sorbet 9.95 (*wine 114*)
Lemon tart with honey & figs and fig leaf ice cream £9.95 (*wine 112*)
Chocolate and pistachio tiramisu £9.95 (*wine 113*)
Affogato (single scoop of vanilla ice cream with espresso coffee or PX Sherry) £5.95/£6.95
Three scoops of homemade ice cream or sorbet: £4.95
Ice cream: vanilla; caramel; passionfruit; fig leaf
Sorbet: Apricot; blackberry; yoghurt

Sweet wine and Port by the glass (75ml)

- 110 'Don' Fino Sherry, Sandeman. Jerez, Spain £4.50
- 111 White Port, Sandeman. Douro, Portugal £4.50
- 112 Cordon Cut Riesling, Mount Horrocks. Clare Valley, South Australia £8.00
- 113 'Armada' Superior Cream Sherry. Jerez, Spain £4.50
- 114 Sauternes, Chateau Delmond. Bordeaux, France £6.50
- 115 Chardonnay/Pinot Blanc Beerenauslese, Heidi Schröck & Söhne. Austria £8.50
- 116 10-Year-Old Tawny Port, Sandeman. Douro, Portugal £6.50
- 117 2018 Late Bottle Vintage Port, Sandeman. Douro, Portugal £6.00
- 118 Pedro Ximénez Sherry, Sandeman. Jerez, Spain £6.50

Coffee from Bella Barista coffee, served with Dovely Bakery biscuits

Espresso, Macchiato, Piccolo £2.95
Americano, Cappuccino, Latte, Flat white, Double Espresso £3.95
Large coffees, all £4.95
Liqueur coffees, all £8.95
Irish, Calypso, Amaretto, Baileys, Napoleon

Hot Chocolate from Blendsmiths House served with marshmallows and cream £4.95

Tea from the Brew Tea Company served with Dovely Bakery biscuits – all £3.95

English Breakfast; Earl Grey; Green; De-caff; Pepper/Fresh mint; Lemon & ginger; Apple & blackberry.

DIGESTIFS

COGNAC – fine and pure brandy from a selection of estates in Western France

Couvosier VSOP £4.95 (40%)

Château de Montifaud XO, Grande Champagne £12.95 (40%)

Hine Rare VSOP, Fine Champagne. A stunning cognac with warming woody spices £8.95 (40%)

ABK6 VSOP, Single Estate and winner of the 2014 world Cognac awards £7.95 (40%)

ARMAGNAC – richer & softer style of brandy from Gascony in Southwestern France

Delord 15 year old Bas Armagnac, a top example of tasty Armagnac £9.95 (40%)

Odvi Bas Armagnac, soft stone fruits and peppery spice £6.95 (42%)

MALT & BLENDED WHISK(EY)

Jonny Walker black label £4.50 (40%; spicy vanilla, sweet smoke)

Talisker 10yr old, Isle of Skye £4.95 (45.8%; mellow, perfumed, elegant)

Glenkinchie 12yr old, Lowlands £4.95 (40%; light, grassy)

Nikka from the barrel, Japan £6.95 (51.4%; huge depth of flavour)

Glenfiddich 15yr old single malt, Speyside £8.95 (40%; matured in Bourbon and sherry oak)

Macallan 12yr old, Speyside £10.95 (40%; matured in sherry oak, dried fruits, marmalade)

Dailuaine 9yr old single malt, That Boutique-y Whisky company £9.95 (44.7%, finished in Kentucky bourbon)

Monkey Shoulder, Speyside blend from Kinivie/Balvenie/Glenfiddich £4.95 (40%; clean, bright)

Bushmills 10yr old, Irish whiskey £5.95 (40%; mellow, vanilla & gentle spices)

Indri Trini three wood, India £6.95 (46%; creamy, fruity)

AFTER DINNER COCKTAILS – please challenge us to make any of your favourites!

Espresso martini – vodka, expre coffee liqueur, crème de cacao brown, espresso £8.95

White Hopper – Mozart white chocolate vanilla liqueur, menthe blanche, crème de cacao white, mint
£8.95

Caramel latte martini –vodka, caramel & sea salt liqueur, crème de cacao white, espresso £9.95

Brandy Alexander – Cognac, crème de cacao brown, cream, nutmeg £8.95