

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, Water Biscuits & Apple 10.50

INDIVIDUAL CHEESE PLATE

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

SINGLE SMIDGEN OF CHEESE

Choose one Spring cheese, 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.

BLANCHE GOATS' CHEESE

Sporting a wrinkly coat, this multi award-winning delicate and creamy cheese has flavours of honeysuckle and herbs. Awarded Gold in the Best Goat Cheese category at the 2018 British Cheese Awards and Silver for Best Soft Cheese in 2017. Vegetarian.

COOLEA

Fruity, golden cheese from Cork, made by a Dutch family. Mature, nutty and redolent of good Gouda. Pasteurised.

BEAUVALE

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

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

SPRING PUDDINGS

Dark Chocolate Torte, Chocolate Sauce & Chantilly Cream 6.50

Sticky Toffee Pudding & Jude's Salted Caramel Ice Cream 5.75

Iced Rhubarb & Custard Crumble Parfait 6.25

Lemon & Blueberry Cheesecake, Ginger Brittle 6.00

Hugh's Apple Tarte Tatin, Vanilla Ice Cream 6.75

Jude's Free-range Ice Creams & Sorbets 5.75
(Vanilla, Chocolate, Raspberry Ripple or Honeycomb, Mango or Lemon Sorbet)

TOUCH OF SWEETNESS

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.50

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 Aguere 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 6.25

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