

LOVE FOOD, LOVE LIFE!

# CHEESE

We love good cheese! Simon grew up with a family deli offering many unusual and different cheeses in the 80s, so our cheese list is something he is super passionate about.

We arrange the cheese in strength order so that you can start with the milder cheese and work through to the strongest.

Our Cheeses come served with artisan cheese biscuits & fig Relish.

1 CHEESE / 4.50    3 CHEESES / 12    5 CHEESES / 19

## 1. MORBIER - FRANCE

Dating back to the early 19th Century Morbier is a semi soft cheese with a lovely nutty flavour. To separate the two batches of milk, they would sprinkle a layer of ash on top of the first batch, and then add the second batch on top. Today, Morbier cheese is still made using traditional method. An absolute favourite of ours

## 2. RAGSTONE GOAT CHEESE - ENGLAND

Produced by Neil's Yard dairy A soft, matured goat's cheese with a densely fudgy texture and lactic, lemony flavours reminiscent of crème fraiche. This cheese intentionally has a thin mould rind. Because of this, wild moulds- spots of blue, green and grey moulds, often develop on the surface during maturation.

## 3. CHEESEMAKER'S SPECIAL - EAST SUSSEX UK

From Cheesemaker Arthur Aslop comes this hard cheese with a hint of caramel undertones, creamy to taste with a depth of flavour and a delicate crunch of natural crystals. It is reminiscent of an Aged Gouda

## 4. EPOISSES, BURGUNDY, FRANCE

Our favourite cheese EVER! Steeped in history, monks first made this unpasteurised cow's cheese in Burgundy in the 1600s. It is pungent (in a good way!) and a real cheese lovers cheese. Washed in Marc de Bourgogne brandy, it is rich, earthy and creamy

## 5. BLUE MONDAY - COTSWOLDS UK

A pasteurised blue cheese made by ex-Blur Bassist, Alex James, in the Cotswolds. It is a soft, creamy cheese with strong blue veining, in the style of a Gorgonzola Piccante

# PUDDINGS

VANILLA CREME BRULEE / 7.50

CHOCOLATE & SALT CARAMEL TART / 8.50  
Morello Cherry Ice-cream

STICKY TOFFEE PUDDING / 7.50  
Banana & Honeycomb Ice-cream

COFFEE & VANILLA PANNA COTTA / 8  
Chocolate Coffee beans, Fudge & Coffee Syrup

RED WINE POACHED PEAR / 7.50  
Cinnamon Cremeux, Candied Pecan Nuts

SELECTION OF ARTISAN ICE CREAMS AND SORBET  
1 scoop / 3.50    2 scoops / 5.50 | 3 scoops / 6.90

## LAST DRINKS

Nostros Late Harvest Sauvignon/Gewurztraminer 100ml / 6.50

Espresso Martini / 9

Double Liquor Cream Coffee / 9

Disaronno, Cointreau, Baileys, Cognac, Whiskies, and many other digestifs drinks are also available.

## HOT DRINKS

We are proud to work with another excellent supplier to bring you fine coffee. All our team are barista trained, and the beans are small-batch roasted by Green Farm Estate using rainforest alliance coffee beans.

### COFFEE

Espresso / 3

Double Espresso / 3.50

Macchiato / 3.75

Flat White / 4

Cappuccino / 4

Latte / 4

Mocha / 4

### TEA

Breakfast Tea / 3.50

Fresh Mint Tea / 4

Fruit tea bags / 3.50