

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 / 5 3 CHEESES / 14 4 CHEESES / 18

1. RACHEL - SOMERSET, ENGLAND

This multi award winner is not your typical goat's cheese. It's a semi hard, washed rind cheese with a delicate yet moreish sweet, mild flavour. It appeals to all with a plethora of flavours coming through including sweet milk and it has a pleasing melt in the mouth texture like a young Gouda. The cheese is named after a friend of our farm owner

2. KEEN'S CHEDDAR

Keens are one of only a small handful of farms who have survived the test of time and are making traditional cheddar the way it should be, with raw unpasteurised milk from grass fed cows living on our own farm. Cows spend most of their days living in a 500 acre back yard and dining on lush Somerset pastures, their precious milk is then transported a mere 50 yards to the dairy where the magic of true cheddaring happens and the cheese then lives, maturing for up to 18 months.

3. 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

4. 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 evining, in the style of a Gorgonzola Piccante

PUDDINGS ALL 8.75

CREME CARAMEL

Cointreau Soaked Golden Sultanas & Orange candy

CHOCOLATE & CHERRY BROWNIE

Salt Caramel Ice-Cream

PECAN TART

Vanilla Ice-cream

PEAR SPONGE

Custard or Ice-Cream

BOOZY TIRAMISU

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 / 7

Espresso Martini / 10

Double Liquor Cream Coffee / 10

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 / 3.75

Double Espresso / 4.25

Macchiato / 4.25

Flat White / 4.25

Cappuccino / 4.25

Latte / 4.25

Mocha / 4.75

Hot Chocolate / 4.25

TEA

Breakfast Tea / 4

Fresh Mint Tea / 4

Fruit tea bags / 4