

# Sweets and Cheeses

Glazed Lemon Tart

£7.45

Chocolate Jaffa Terrine

£7.45

Roasted Peach Crème Brulee

(Only As We do it)

£7.45

Homemade Golden Cheesecake, Forest Fruit Compote

£7.45

Chef Selected Artisan Cheese Board, Biscuits and Crudities

£8.45

Worcester Blue (Cow's Milk)

Made by Lightwood cheese a local Cheese maker;

A pretty blue cheese produced in small batches. A cross between Stilton and a Continental soft blue

Tornegus (Cow's Milk)

Invented by the late James Aldridge

it starts life as Caerphilly but is washed in Kentish Wine and Herbs as it matures.

It has a powerful aroma and sleek texture with Spicy Fruity notes on the palate

Brebis Sangle (Ewe's Milk)

Made by a single producer

In a similar way to Mont D'or It has a clay coloured washed rind and circled by a strip of spruce which imparts piney resinous notes to the cheese it has an Ivory interior that's glossy and smooth

Why not Enjoy a glass of port with your cheese board £2.90

Fleur de Maquis (Ewe's Milk)

From Corisca a soft Sheep's Cheese crusted with Rosemary,

Fennel Seeds, Juniper Berry and the occasional Chilli made by the Ottavi Family the Cheese is firm and moist when young with Citrus flavours and a Yoghurt like tang slowly absorbing the Herby flavours

Ashlynn (Goat's Cheese)

Made locally by George Bramham its a White Goat's Cheese with a thin line of Charcoal running through its centre It has a Buttery and Lemony sharpness that pierces its richness

Coffee and Mints

£1.90

We offer Freshly Brewed Coffee and Tea, as well as Specialised Teas and Decaf Coffee..  
Or Maybe to Compliment your evening a Freshly made Liqueur Coffee

