

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 fraîche. 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. LINCOLNSHIRE POACHER UK

A hard cow's milk cheese. It was developed by 4th generation farming brothers Simon & Tim Jones, and is now made by the head cheese maker, Richard. Savoury meets sweet with meaty, brothy, umami notes up frontgiving way to a fruity sweetness on the finish

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. PICOS BLUE - SPAIN

Picos Blue Cheese is made from a mixture of cow, and sometimes goat or ewe's milk (depending on what's in season) and matured after being wrapped in sycamore leaves. Really tasty and a great favourite of those who want a strong spicy blue cheese. Made by the Picos de Europa dairy, based in the Picos Mountains of Northern Spain. The cheeses are matured in caves and old mines for about 6 weeks.

PUDDINGS

VANILLA CREME BRULEE / 7.50

CHOCOLATE MARQUISE / 8.50
Salted Caramel Ice-Cream

PISTACHIO SYRUP SPONGE / 7.50
Stem Ginger Ice-Cream

EATON MESS / 7
Strawberry & Mint Sorbet

GLAZED LEMON CURD TART / 8
Lime Blueberries, Candied Lemon

BOOZY TIRAMISU / 8

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

A selection of dairy free and vegan desserts are available on request

LAST DRINKS

Nostros Late Harvest Sauvignon/Gewurstraminer 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