



## Desserts

£5.95

Christmas pudding, warm brandy sauce  
Apple tarte tatin, Crème Anglaise, calvados ice cream  
Double chocolate & chestnut brownie, chocolate sauce, pistachio ice cream  
Sticky toffee pudding, butterscotch sauce, vanilla ice cream  
Selection of homemade ice creams  
Chocolate orange truffle cheesecake, candied orange zest,  
marmalade ice cream

## Neil & Carol's Parlour Made cheeses, Sedgefield, Co. Durham

£7.95

With celery, balsamic onions, home made bread, biscuits & chutney  
*All cheeses are suitable for vegetarians*



Mordon Blue - 2012 British Cheese Awards Medal winner, 2013 Great Taste Awards - 2 gold stars  
A hand made blue veined soft cheese with a buttery flavour and creamy texture with an aromatic tang. This cheese will also develop a stronger flavour over time if preferred.



Durham Camembert

A hand made soft surface mould ripened cheese made to a Camembert recipe, but with a mild flavour which develops over time.



Farmhouse White (unpasteurised)

A hand made traditional farmhouse white cheese made to a Cheshire style recipe. It has a mild, creamy flavour and a slightly crumbly texture. This cheese is ripened in the same store as Mordon Blue and develops a lovely natural rind.



Mordon Ruddy (unpasteurised)

A traditional hard farmhouse style cheese with a slightly nutty/butterscotch flavour and a deep red colour. This cheese is cloth bound and matured for up to 6 months to achieve a fuller flavour.



Mordon Isle - 2015 British Cheese Awards Bronze Medal for Best New British Cheese

A semi-soft, continental style cheese with a mild flavour and a sweet aroma.  
Rubbed with cold pressed rapeseed oil and matured for 2 months.

## Coffee

Cappuccino, Latte, Mocha, Espresso, Americano, Hot Chocolate, Speciality Teas