

## Puddings - Sample Menu

White Chocolate & Strawberry Delice (Gf) Violet Ice Cream - Strawberries	£10.00
Dark Chocolate Fondant Raspberries - Raspberry Sorbet	£10.00
Vanilla Creme Brûlée (Gf) Black Pepper Honeycomb - Blackberry Sorbet	£8.00
Yoghurt Sorbet (Gf) Mixed Berries - Lavender Honey	£8.00

## For After

Barrel Aged Old Fashioned	£12.00
Irish Coffee	£8.00
Marco Fabio - Rioja Blanco, 75ml	£5.00
Taylor's Port	£5.00

## Nespresso Coffee

Espresso	£3.25
Double Espresso	£3.50
Americano	£3.75
Cappuccino	£3.75
Latte	£3.75
Flat White	£3.50

Selection of	2 Cheeses	£8
English Cheese	3 Cheeses	£12
Quince Jelly - Artisan Crackers	5 Cheeses	£18

**Beauvale Blue** - Beauvale is a rich indulgent blue cheese. Its soft, creamy and mellow with a natural thin coat made from full fat milk.

**Sparkenhoe Red Leicester** - Complex and balanced, nutty and mellow, this farmhouse revival of a classic British cheese is full flavoured without any aggressive acidity. It has a texture that is at once chewy and moist.

**Cornish Yarg** - A nettle wrapped semi hard cheese made from grass rich Cornish milk. Tangy under its natural rind and slightly crumbly in the core, it consistently wins top international awards.

**Ashlynn Goats Cheese** - A striking monochrome appearance thanks to a pure white interior set against a dark ash-coated rind and thin line of charcoal running through its centre. Fabulously buttery, but a spear of lemony sharpness pierces the richness and opens intriguing savoury depths and a tingle of spice.

**Cotswold Brie** - A soft and buttery cheese made with organic milk from the farm's own herd of 250 Friesian cows.

## Teapigs Tea

Everyday Breakfast	£3.75
Mao Feng Green Tea	£3.75
Peppermint	£3.75
Superfruit	£3.75
Strong Earl Grey	£3.75

All menu items are subject to change as our dishes are prepared with fresh, seasonal produce.

If you require further information on the allergen content of our dishes, please ask a manager who will be happy to help. Many items on our Menu may contain or come into contact with NUTS and SEEDS.

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MOUNT  
by Glynn Purnell