

BROOKMANS

PUDS & CHEESE

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MAKING LIFE PEACHY

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## WINTER CHEESES

Our cheeses change with the season & are properly aged to be served ripe & ready.

Choose from:

### **FULL CHEESE BOARD TO SHARE (or not!)**

All five Winter cheeses, served with Apples, Celery, Fig Chutney & Crackers 14.00

### **INDIVIDUAL CHEESE PLATE**

Choose any three of the Winter cheeses, served with Apples, Celery, Fig Chutney & Crackers 7.75

### **SINGLE SMIDGEN OF CHEESE**

Choose just one of the Winter cheeses, served with Apples, Celery, Fig Chutney & Crackers 3.25

## WINTER CHEESE SELECTION

### **CAMEMBERT GILLOT AOC**

Exceptional cheese made from raw cows' milk to a 1912 recipe. Moulded with a ladle by one of the last traditional Camembert makers. Creamy, oozy, delicious.

### **ROLLRIGHT**

Springy washed rind cheese with buttery, fruity flavours. Made in Oxfordshire from local cows' milk by a rising star producer.

### **ASHLYNN**

Lovely citrusy new goats' cheese. Brilliant white, with an edible ash rind.

### **WESTCOMBE CHEDDAR**

One of only three cheeses to be recognised by the Slow Food Foundation as true hand-made Somerset cheddar, Westcombe is a classic. Mature, savoury, lingering flavour.

### **BLUE MONDAY**

Smooth and salty blue with a powerful tang like a great guitar riff. Fitting as this cheese is the dreamchild of Blur bassist Alex James.

## WINTER PUDDINGS

Espresso Martini Iced Parfait 5.75

Vanilla Crème Brûlée, Shortbread 6.00

Warm Chocolate Brownie, Chocolate Sauce, Jude's Raspberry Ripple Ice Cream 6.25

Orange & Maple Syrup Sponge, Custard 6.00

Toasted Coconut Pannacotta, Mango Sorbet, Ginger Snaps 6.00

Jude's Free-range Ice Creams & Sorbets 5.75  
(Vanilla, Chocolate Orange, Pecan & Brown Butter or Raspberry Ripple, Lemon or Mango Sorbet)

## ONE LAST GLASS

Espresso Martini 7.50

Sandeman's 20 Year Old Tawny Port 9.75/100ml

Monbazillac, Château le Fagé 5.25/100ml 19.50/375ml

Brionnet Crème de Pêche, Limoncello Stalia Superiore or Disaronno Amaretto 3.30/25ml

Patrón XO Cafe or Rémy VSOP 4.25/25ml

## HOT DRINKS



All our coffees are made with 100% Arabica beans and semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

Single Origin Rwandan Filter Coffee 2.40

Double Espresso, Macchiato 2.45

Americano, Flat White, Cappuccino, Latte 2.85

Hot Chocolate 2.50

Hot Chocolate & Marshmallows, Mocha, Cinnamon or Caramel Latte 3.00

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

A Pot of Proper Yorkshire Tea 2.40

Novus Whole Leaf Teas 2.50

Earl Grey, Green Tea, Peppermint, Citrus Camomile, Wild Encounter, Organic Jasmine

Fresh Mint Tea 2.50