



ROSE & CROWN

WARWICK

PUDS & CHEESE

## CHEESES

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

Choose from:

**Full Cheese Board to Share (or not!) 14.00**

All five cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers

**Individual Cheese Plate 7.75**

Choose any three of the cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers

**Single Smidgen of Cheese 2.75**

Choose just one of the cheeses, served with Apples, Celery, Fig Chutney, Water Biscuits & Rye Wafers

## OUR CHEESES ARE:

### **Camembert Gillot AOC**

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

### **Pavé Cobble**

Shaped like a square cobblestone, this is a new ewes' milk cheese from Somerset. Ash-coated, it develops a wrinkled, edible rind. Silky, creamy & complex in flavour. (Vegetarian)

### **Quicke's Goats' Milk Clothbound Cheese**

Made in Devon from locally-sourced goats' milk, this is less goaty than some. Rather cheddary, firm, succulent & buttery. (Vegetarian)

### **Wyfe of Bath**

Gold Medal at the International Cheese Awards 2016. Hand-made single-herd organic cows' milk cheese from Bath, inspired by a Dutch Gouda. Rich, nutty, creamy & redolent of summer meadows. (Vegetarian)

### **Cropwell Bishop Organic Stilton**

Classic blue from the Peak District. Mellow & tangy, cries out for a good glass of wine. (Vegetarian)

## PUDDINGS

Poached Pear, Flapjack, Pecan & Brown Butter Ice Cream 5.75

Apple Tart Tatin, Jude's Vanilla Ice Cream 6.00

Valrhona Chocolate Delice, Cocoa Nib Crumble & Salted Caramel Sauce 6.00

Warm Ginger Sponge, Jude's Vanilla Ice Cream 6.00

Orange & Almond Cake, Honey & Rosewater Syrup 6.00

Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone 5.75

Choose 3 from: Vanilla, Chocolate Orange, Pecan & Brown Butter or Banana Ice Creams, Raspberry or Mango Sorbets

## COFFEES & TEAS

Double Espresso, Macchiato 2.45

Americano, Flat White, Cappuccino, Latte 2.85

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

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, Organic Darjeeling, Spiced Rooibos

Fresh Mint Tea 2.50

Single Origin Rwandan Filter Coffee 2.40

Espresso Martini 6.60

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.00

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

## AND FINALLY...

Tanner's Late Bottled Vintage Port 5.50 100ml

Monbazillac, Chateau le Fagé 5.25 100ml 20.00 375ml

Moscatel Oro Floralis, Torres 5.25 100ml

Amaretto, Baileys, Cointreau 5.00 50ml

♥ Baileys Chocolat Luxe 5.50 50ml