

THE CHEQUERS

WINTER PUDDINGS

Warm Chocolate Fondant, Honeycomb Ice Cream & Chocolate Sauce 7.25

Vanilla Crème Brûlée & Shortbread 6.50

Warm Pistachio & Raspberry Bakewell Tart, Clotted Cream 6.75

Apple Tarte Tatin & Vanilla Ice Cream 7.00

Lemon Cheesecake & Blueberry Compote 6.75

Blackberry & Sherry Trifle 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75 (Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Blackcurrant Sorbet)

TOUCH OF SWEETNESS

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75

WINTER CHEESES

Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits.

ASHLYNN GOATS'

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

BEAUVALE BLUE

The famous Stilton-maker, Cropwell Bishop, has branched out with this English version of a Gorgonzola-style blue. Soft, creamy, intensely sweet & savoury. Cries out for a glass of port or sweet dessert wine.

All four cheeses 10.50 Any three cheeses 7.75 A single smidgen of cheese 3.75

GILLOT CAMEMBERT

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.

WINTERDALE CHEDDAR

Hand-made in Kent, this award-winning unpasteurised cheese is clean and nutty with a long-lasting tang. A great alternative to cheddar and Britain's first carbon neutrally produced and delivered cheese. (Vegetarian)





THE CHEQUERS

ONE LAST GLASS

Espresso Martini 8.25

Diplomatico Reserva Exclusiva Rum 4.80

Ron Aguere Caramel Rum 3.40

Lazzaroni Amaretto 3.40

Château du Tarriquet, Bas Armagnac, VSOP 4.25

Remy Martin VSOP 4.25

Hennessy XO 9.80

Woodford Reserve 4.50

Patrón XO Café 4.25

Limoncello Qualitá BT Superiore 5.20 / 50ml

Paso-Vermu Red Vermouth 4.30 / 50ml

Cotswolds Cream Liqueur 5.50 / 50ml

Tanners LBV Port (Churchill Graham) 5.25 / 75ml

Sandeman's 20 Year Old Tawny 9.25 / 75ml

All served as 25ml measure unless otherwise stated.

HOT DRINKS

All our coffees are made with 100% Compañero beans from Union Hand-roasted, and semi-skimmed milk. If you prefer, we can substitute dairy milk for soya or oat milk, add 15p.

Single Origin Rwandan Filter Coffee 2.40

Double Espresso, Macchiato 2.60

Americano 2.85

Cappuccino, Flat White, Latte 2.95

Hot Chocolate 2.95

Luxury Hot Chocolate 3.10

A Pot of Proper Yorkshire Tea 2.50

A Pot of Twinings Tea 2.60

Earl Grey, Green Tea, Peppermint, Lemon & Ginger, Camomile & Honey, Spicy Chai

Fresh Mint Tea 2.50

Babyccino 1.20

