

# CHEESE

## Our Sharing Cheese Board Includes:

### Black Dub Blue

Made by Appleby Creamery in Westmorland, using locally sourced milk. A medium soft, blue veined cheese with a creamy texture and a tangy aftertaste.

### Hootenanny

A semi hard cheese made at the Appleby Creamery from pasteurised goats milk. White in colour with a rich creamy texture and a fresh delicate flavour.

### Wensleydale & Cranberry

Made in Hawes Wensleydale Creamery. This cheese is crumbly & full of flavour combined with the delicate fruity succulence of pure, sweet cranberries.

Served with seeded crackers, toasted flatbread, Hawkshead Red Onion Marmalade & Mr Vikkis Tomato & Nigella Chutney.

See our 'Of The Moment' board to mix and match the cheeses to your liking.

£12.00



# DESSERTS

### Affogato

Double espresso topped with vanilla ice cream & served with a sweet pastry treat.

£3.75

### Crème Brûlée

A rich custard base topped with a texturally contrasting layer of hardened caramelized sugar.  
(Please ask for today's flavour)

£5.50

### Tiramisu

A classic no-bake Italian dessert combining espresso-dipped sponge and a creamy lightly sweetened mascarpone cream.

£5.50

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