



# THE FISHES

## SPRING PUDDINGS

Warm Chocolate Fondant, Honeycomb Ice Cream 7.75 **v**

Crème Caramel, Drunken Raisins 6.50 **v**

Mango, Pineapple & Passion Fruit Eton Mess 6.50 **v**

Apple Tarte Tatin & Vanilla Ice Cream 7.00 

Lemon & Pistachio Polenta Cake, Poached Rhubarb 6.50 **v**

Warm Treacle Tart, Clotted Cream 6.75 **v**

Salcombe Dairy Ice Creams & Sorbets 5.75 **v**

*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Mango or Raspberry Sorbet)*

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## TOUCH OF SWEETNESS

Mini Brownie or Single Smidgen of Cheese & your choice of Coffee or Tea 5.95

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## SPRING CHEESES

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

### CAMEMBERT GILLOT

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.

### NORTHERN BLUE **v**

Smooth and salty blue from Yorkshire, with a powerful tang. Cries out for a glass of port.

### RUTLAND RED **v**

Long Clawson are probably best known for their Stilton, but they also make the home county's famous red cheese using traditional methods. Matured for six months, it's crumbly, caramelised, and an absolute winner.

### BLANCHE GOATS **v**

Sporting a wrinkly coat, this multi award-winning delicate and creamy cheese has flavours of honeysuckle and herbs. Awarded Gold in the Best Goat Cheese category at the 2018 British Cheese Awards and Silver for Best Soft Cheese in 2017.

### STRATHEARN

A hand-crafted whisky washed soft cheese. Multi award-winning from an artisan Scottish producer. Using local milk and Glenturret single malt.

**All five cheeses 12.00**

**Any three cheeses 7.00**

**A single smidgen of cheese 3.75**

Allergens: before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free-from. If you need to know more about how our dishes are cooked or prepared, please talk to us.

**v** Vegetarian dishes  Vegan dishes We're also happy to adapt other dishes, please ask.





# THE FISHES

## ONE LAST GLASS

- Espresso Martini 8.25  
Diplomatico Reserva Exclusiva Rum 4.80  
Ron Aguerre 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.

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## HOT DRINKS

Our speciality coffee is Union Hand-roasted's Compañero blend of beans from small-scale co-operatives in Peru and Honduras, served with semi-skimmed milk. You can substitute soya or oat milk for dairy, add 15p. Decaf tea and coffee also available.

- 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  
Iced Coffee 3.00

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MAKING LIFE PEACHY

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