

JANE BROOK ESTATE WINES

dessert & cheese

desserts :

- chocolate pudding with spicy red wine sauce 12
- apple & raspberry crumble with French vanilla custard icecream 12
- eton mess 12
- waffle basket with jane brook liqueur muscat sauce & icecream 12
- waffle basket with icecream 8
- glass of tawny port + jane brook chocolate truffle 12

cheeseboards :

one cheese	16
two cheeses	22
three cheeses	28

all cheeseboards are complemented by fruit paste & crisp crackers (gluten free crackers available on request)

La Tradition Du Bon Délice Crémiers: Region: Burgundy, France. This rich cows' milk triple cream cheese has a dense, creamy texture similar to ice cream when young which gradually becomes softer with ripening. The flavour is rich, buttery and soft with a little salty tang provided by the fluffy rind.

La Tradition Du Bon Fourmé D'Ambert : Region: Auvergne, France. This blue vein cheese is made in the mountains surrounding the small town of Ambert in the region of Auvergne, This cows' milk cheese has a grey traditional rind that is uneven with wrinkles. The texture is dense like stilton, but more supple and nutty in flavour with a lovely savoury tang to finish.

Raclette Passeur: Region: Savoie, France. An ancient mountain cheese common to the Savoie region in France and Canton of Valais in Switzerland. Traditionally this large cheese would be cut in half facing an open fire. The outer layer of the interior would start to become crinkly and change colour, to be immediately served with steamed hot potatoes.

coffee/tea:

tea - we have a selection of teas	3
short macchiato espresso	3.5
cappuccino flat white latté	4.5
hot chocolate mocha long mac	5
iced coffee chocolate	7
affogato	9
affogato + liqueur muscat shot	15
jane brook chocolate truffle	2

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