

# *Finish Line*

## **Cheese Selection**

served with date and walnut bread, chutney, celery, grapes and savoury wafers

**5 cheeses for £7.50 7 cheeses for £9.50**

### **Barbers Vintage Cheddar (Cow's Milk)**

This cheddar has been in production since 1833 by the Barber family on their dairy farm in Ditchet Somerset.

It's made from cow's milk and is matured for at least 24 months.

The end result is a delicious creamy cheese with both savoury & natural sweet notes.

### **Pont Levecque**

this cows milk cheese is produced in northern France. It's very similar to the Camembert but the rind is washed before aging. This gives the cheese a more pronounced flavour and a rustic farmyard aroma.

Goes well with a full bodied red.

### **Old Yorke**

this ewe's milk cheese is produced at Shepherd's purse dairy farm in Thirsk. It has a beautiful fresh, crisp & creamy taste that cleanses the palate leaving it refreshed.

It is very similar to feta but more moist & wet.

### **Ravens Oak (Goats Brie)**

gorgeous smooth and soft buttons of fluffy goats cheese, made in small rounds like a Camembert but with subtle flavour of almonds and white wine, developing a greater depth of flavour as the cheese naturally matures .

### **No7 Blue Monday**

A superb complex, rich creamy blue. Alex James from Blur named this cheese after his favourite New Order song.

Blue Monday is complex, creamy with bold cracks and streaks of blue-spicy, steely and sweet which develops into a wonderful soft, deliciously soft and mellow cheese.

It's buttery and creamy sweet with a slightly spicy hint and lovely markings

### **Kidderton Ash**

sprinkled with ash prior to maturing which promotes the growth of its fluff white coat and a fabulous visual effect when the cheese is sliced

### **Blumin White**

Oozes melt-in-the-mouth deliciousness. When fully ripe, the creamy texture and mature flavours do great justice to a bottle of good wine

**Before ordering drink or food please speak to a member of our staff regarding your requirements.**

Whilst we take care to preserve the integrity of our vegetarian product we must advise that these products are handled in a multi ingredient environment. Some fish may contain small bones.

Although we try we cannot guarantee all produce is GM free. All dishes are prepared in an environment that may contain nuts, seeds, gluten or lactose.

Therefore all dishes may contain traces of these and other allergens.

Our staff will be happy to supply information regarding the cooking methods and dish ingredients so that you can make an informal decision as to the suitability of a dish

# Finish Line

## Sticky ale pudding

toffee sauce and vanilla ice cream

£6.00

## Lemon mousse

raspberry and pink peppercorn sorbet lime curd and toasted meringue

£6.75

## Salted caramel egg custard

dark chocolate fondue and orange sorbet

£6.50

## Black forest brownie

white chocolate ice cream, cherry brandy and almond fudge

£6.75

## Poached pear and liquorice

ginger beer parfait, warm parkin and a chocolate ginger snap

£6.75

## Pistachio and yoghurt cheesecake

blackberry sorbet, baklava and lemon honey

£6.50

## Selection of Grandpa Greenes'

### Ice Cream

served with shortbread

**2 scoops £3   3 scoops £4   4 scoops £5**

## Cheese Selection *(see overleaf)*

served with date and walnut bread, tomato

jam, celery, grapes and savoury wafers

**5 cheeses for £7.50   7 cheeses for £9.50**

# Tea & Coffee

## Freshly ground coffees using Louie Mio Arabica Beans

Espresso	£2.25	Cappuccino	£2.90
Double Espresso	£2.50	Mochaccino	£2.95
Americano	£2.75	Macchiato	£2.75
Flat White	£2.90	Hot Chocolate (Dark or White)	£2.50
Latte	£2.90	Luxury Hot Chocolate	£3.50
Babyccino	£1.00	Liqueur Coffee	from £5.50

## A selection of whole or blended loose leaf teas. £2.50

English Breakfast Tea	Pure Peppermint Tea
Earl Grey Tea	Lapsang Souchong Tea
Red Berries Tea	Darjeeling Tea
Chun Mee Green Tea	Assam Tea
Camomile Tea	

Add a shot of syrup Vanilla, Hazelnut, Caramel for £0.50

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