

PUDDINGS

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THE CHEQUERS, CHURCH ROAD, CHURCHILL, CHIPPING NORTON OXFORDSHIRE, OX7 6NJ - TELEPHONE 01608 659 393

PUDDING

Cotswolds summer cup strawberry triffle £9 Vanilla panna cotta peach melba £8 Summer berries cheesecake sundae £8 Seasonal fruit crumble with choice of cream or custard £8 'Marathon pudding' (chocolate, caramel & salted peanut) with vanilla ice cream £9 Sticky toffee pudding with vanilla ice cream £8

Local ice cream £3 per scoop Served with Hot chocolate sauce or espresso (£2 supplement) Sorbet £3 per scoop

PUDDING WINE 75ML

| La Fleur d'Or, Sauternes, 2017 France | £10 / £45 |
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| Moscato D'Asti, Saracco, NV Italy | £7.5 / £28 |
| Chateau Ramon, Monbazillac, 2018 France 75cl | £5 / £50 |
| Bleinheim Superb Ice Apple Cider Wine, NV England | £11.5 / £55 |
| Johanneshof Reinisch Merlot Eiswein, Austria, 2015 | £11.5 / £55 |

PORT & SHERRY 75ML

| Quinta De La Rosa - Colheita | £13.25 |
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| Quinta De La Rosa - Vintage | £24.00 |
| Porto Niepoort - Tawny Dee | £6.00 |
| Wellington 20 years - Palo Cortado Sherry | £19.00 |
| Goya XL - Manzanilla Reposada Sherry | £11.00 |
| "I Think" - Mazanilla Sherry | £9.50 |
| Inocente Single Vineyard - Dry Fino Sherry | £6.50 |

A Selection of British cheeses 1 for $\pounds 4 / 4$ for $\pounds 12$ with oatcakes & quince

COLSTON BASSET STILTON

Stilton is one of Britain's best known cheeses, an ideal balance of fruity and floral blue veining and creamy, buttery paste. (Pasteurised Cow's Milk)

ROLLRIGHT

The texture of the paste is soft and yolky with a glossy appearance. The rind, which is washed with salt water several times during maturation, is peachy in colour often with a secondary bloom of delicate white mould. (Pasteurised Cow's Milk)

BARON BIGOD

A Brie-style cheese with a crumbly texture at the core and a silky breakdown at the rind. The flavour balances a clean lactic brightness with mushroomy vegetal notes. (Raw Cow's Milk)

WESTCOMBE CHEDDAR

A cheddar cheese with a supple, golden paste and the occasional blue vein. The flavours are rich, layered and generally less acidic than other cheddars. (Raw Cow's Milk)

CHEESE