



## **PUDDING & CHEESE MENU**

### **HOMEMADE ICE CREAMS**

A Selection of Homemade Icecreams - Please ask for flavours  
5

### **LEMON POSETT**

Homemade Biscotti - Lemonade Foam  
8

### **STICKY TOFFEE PUDDING**

Lancashire Cheese Ice Cream - Toffee Sauce  
9

### **FALLEN PLANT POT**

Chocolate Mousse - Cherry Curd - Orange Tuile - Chocolate Soil  
11

### **MILK & HONEY**

Frozen Honey Mousse - Milk Jam - Yeast Tuile  
11

### **COCONUT**

Pineapple Parfait - Rum Gel - Cinnamon  
12

### **COURTYARD DAIRY CHEESE**

Ale Cake - Pear Chutney - Oatcakes - Frozen Grapes  
One cheese 9 - Two cheeses 12 - Three cheeses 14

### **DARLING BLUE**

Darling Blue is a newly-created British blue cheese made on Doddington farm, bordering Scotland, using milk fresh from their herd of cows. It is firm textured and has delicate blue veining, which breaks down the texture and flavour of the cheese to make Darling Blue smooth and creamy with a rich complex flavour.

### **BARON BIGOD**

Baron Bigod is Britain's first Brie to be made on the farm in traditional large (3kg) wheels, ladled by hand with milk from the farm's French-bred Montbeliarde cows. This gives it an undulating, thin rind, a rich buttery softness, and a rustic flavour as it breaks down, contrasted by a fresh, lactic core.

### **STONEBECK**

Stonebeck cheese offers a glimpse into the historic cheese past of the Yorkshire Dales. Quite unlike its modern-day Wensleydale counterparts, Stonebeck is made to a much slower hands-on recipe. It is made seasonally (only spring-autumn when the cows are out at pasture) with milk from the Northern Dairy Shorthorn, a native breed of cow fed on the diverse pasture and wildflower hay meadows that abound in the area.

The end result at three months old is a gentle cheese that has a rich, long, complex and multi-layered flavour, with a pliant-yet-crumby texture.