

BOULTERS

PUDDING MENU

Valrhona Chocolate Tart, Passionfruit Curd & Salted Caramel Ice Cream 6.75

Vanilla Crème Brûlée, Shortbread Biscuits 6.00

Treacle Tart, Rhubarb Compôte & Clotted Cream 6.50

Flourless Cherry & Almond Cake, Boozy Cherries, Vanilla Ice Cream 6.25

Jude's Free-range Ice Creams & Sorbets 5.75

(Vanilla, Chocolate, Strawberry or Salted Caramel, Blackcurrant or Mango Sorbet)

SPRING CHEESES

Our cheeses change with the season & are properly aged to be served ripe & ready.

Choose from:

FULL CHEESE PLATE TO SHARE (or not!)

All four Spring cheeses, served with Chutney, Crackers & Apple 10.50

INDIVIDUAL CHEESE PLATE

Choose any three Spring cheeses, served with Chutney, Crackers & Apple 7.75

SINGLE SMIDGEN OF CHEESE

Choose one Spring cheese, served with Chutney, Crackers & Apple 3.25

SPRING CHEESE SELECTION

CAMEMBERT GILLOT AOC

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.

BLANCHE GOATS' CHEESE

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. Vegetarian.

COOLEA

Fruity, golden cheese from Cork, made by a Dutch family. Mature, nutty and redolent of good Gouda. Pasteurised.

BEAUVALE

The famous Stilton-maker, Cropwell Bishop, has branched out with this English version of a Gorgonzola-style blue. Soft, creamy, intensely sweet and savoury. Cries out for a glass of port or sweet pudding wine. Pasteurised.

HOT DRINKS

Double Espresso, Macchiato 2.45

Cappuccino 2.95

Americano, Flat White, Latte 2.85

Hot Chocolate 2.50

Luxury Hot Chocolate 3.00

Mocha, Cinnamon or Caramel Latte 3.00

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.25

A Pot of Proper Yorkshire Tea 2.50

Twinnings Teas 2.50 Earl Grey, Green Tea, Peppermint, Lemon &

Ginger, Camomile & Honey, Spicy Chai

Fresh Mint Tea 2.50

All our coffees are made with 100% Arabica beans and semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

ONE LAST GLASS

Espresso Martini 8.00

Sandeman's 20 Year Old Tawny Port 9.75/100ml

Monbazillac, Château le Fagé 5.25/100ml 19.50/375ml

Ron Aguerre Caramel Rum, Briottet Crème de Pêche,
Limoncello Stalia Superiore or Disaronno Amaretto 3.40 / 25ml

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients. A 10% service charge is added to parties of six or more. All tips go to the team

www.boultersrestaurant.co.uk