

BOULTERS

PUDDINGS & CHEESE MENU

SUMMER PUDDINGS

Hot Chocolate Fondant, Clotted Cream & Raspberries 7.00

Glazed-lemon Tart, Crème Fraiche 6.75

Strawberry Cheesecake, Strawberry Purée & Basil Meringue 6.50

Apricot & Pistachio Frangipane, Vanilla Ice Cream 6.25

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Chocolate, Rum & Raisin or Honeycomb, Raspberry or Mango Sorbet)

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.50

SUMMER CHEESE SELECTION

Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits.

Choose all four cheeses 10.50, three cheeses 7.75 or a single smidgen of cheese 3.50

Choose from:

SUSSEX CAMEMBERT

Handmade by Arthur Alsop and Nic Walker in Mayfield, East Sussex. A fantastic cheese, deliciously creamy and multi-award winning. Vegetarian. Pasteurised.

GOLDEN CROSS

A smooth and sweet goats' cheese. Kevin and Alison Blunt have become two of Britain's more renowned cheese-makers, producing cheese from their herd in East Sussex. Vegetarian. Unpasteurised.

GODMINSTER CHEDDAR

A rich, deep and rounded organic cheddar from an award-winning Somerset producer. A real crowd pleaser. Vegetarian. Pasteurised.

SHROPSHIRE BLUE

Produced in Nottinghamshire, they know a thing or two about making world class blues. Made similarly to Stilton, yet slightly sweeter. Vegetarian. Pasteurised.

ONE LAST GLASS

Diplomatico Reserva Exclusiva Rum 4.80

Ron Aguerre Caramel Rum 3.40

Lazzaroni Amaretto 3.40

Château du Tarriquet, Bas Armagnac, VSOP 4.25

Remy Martin VSOP 4.25

Hennessy XO 9.80

Chase Sloe & Mulberry Gin 4.80

Patrón XO Café 4.25

Limoncello Qualità BT Superiore 5.20 / 50ml

Paso-Vermu Red Vermouth 4.30 / 50ml

Cotswolds Cream Liqueur 5.50 / 50ml

Tanners LBV Port (Churchill Graham) 5.25 / 75ml

Sandeman's 20 Year Old Tawny 9.25 / 75ml

All served as 25ml measure unless otherwise stated.

HOT DRINKS

Single Origin Rwandan Filter Coffee 2.40

Double Espresso, Macchiato 2.60

Cappuccino 2.95

Americano, Flat White, Latte 2.85

Hot Chocolate 2.75

Luxury Hot Chocolate, Mocha, Cinnamon or Caramel Latte 3.00

Amaretto Latte, Baileys Latte, Liqueur Coffee 6.25 A Pot of Proper Yorkshire Tea 2.50

Twinings Teas - Earl Grey, Green Tea, Peppermint, Lemon & Ginger, Camomile & Honey, Spicy Chai 2.50

Fresh Mint Tea 2.50

Iced Vanilla Latte 3.00

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