



THE BOARS

S P O O N E R R O W

AFTERS

CHEESE

We love good cheese! Simon grew up with a family deli offering many unusual and different cheeses in the 80s, so our cheese list is something he is super passionate about.

We arrange the cheese in strength order so that you can start with the milder cheese and work through to the strongest.

Our Cheeses come served with artisan cheese biscuits & fig Relish.

1 CHEESE / 4.50 3 CHEESES / 12 5 CHEESES / 19

1. OSSAU IRATY - FRANCE

Still made in the traditional way from the milk of sheep that have pasture in the Pyrenean mountains. This cheese is rich and firm in texture with a creamy pale colour. Relatively mild with nuttiness & floral notes. One of only three DOC sheep cheeses in the whole of France

2. EVE, SOMERSET UK

Eve is a unique little goat's cheese handmade by Peter Humphreys at White Lake Dairy, on Bagborough Farm in Shepton Mallet in Somerset. This is a soft goat's cheese washed in cider brandy and wrapped in a vine leaf. A delicious deep, rich flavour unlike any other

3. LINCOLNSHIRE POACHER UK

A hard cow's milk cheese. It was developed by 4th generation farming brothers Simon & Tim Jones, and is now made by the head cheese maker, Richard. Savoury meets sweet with meaty, brothy, umami notes up front giving way to a fruity sweetness on the finish

4. EPOISSES, BURGUNDY, FRANCE

Our favourite cheese EVER! Steeped in history, monks first made this unpasteurised cow's cheese in Burgundy in the 1600s. It is pungent (in a good way!) and a real cheese lovers cheese. Washed in Marc de Bourgogne brandy, it is rich, earthy and creamy

5. GORGONZOLA PICCANTE - SPAIN

A distinctly bolder, more assertive cheese than its soft and gentle siblings. Piccante has a firm flesh with a dense, mouth filling texture. The veins are more developed and lend the cheese an intense and spicy character. A decidedly grown up, sophisticated and utterly delicious cheese

PUDDINGS

VANILLA CREME BRULEE / 7.50

CHOCOLATE & SALT CARAMEL TART / 8.50
Salted Caramel Ice-Cream

JAM SPONGE CAKE / 7.50
Served with hot Custard

APPLE, DATE & PECAN PUFF PASTY TURNOVER / 7.50
Served with Vanilla Ice-Cream

RHUBARD & ORANGE / 8
Rhubarb Compote & Jelly, Orange Curd, Ginger Biscuit Crumb, Pistachio

BOOZY TIRAMISU / 8

SELECTION OF ARTISAN ICE CREAMS AND SORBET
1 scoop / 3.50 2 scoops / 5.50 | 3 scoops / 6.90

A selection of dairy free and vegan desserts are available on request

DRINKS

We are proud to work with another excellent supplier to bring you fine coffee. All our team are barista trained, and the beans are small-batch roasted by Green Farm Estate using rainforest alliance coffee beans.

COFFEE

Espresso / 3
Double Espresso / 3.50
Macchiato / 3.75
Flat White / 4
Cappuccino / 4
Latte / 4
Mocha / 4

TEA

Breakfast Tea / 3.50
Fresh Mint Tea / 4
Fruit tea bags / 3.50

LAST DRINKS

Espresso Martini / 9
Double Liquor Cream Coffee / 9
Nostros Late Harvest Sauvignon/Gewurztraminer 100ml / 6.50

Disaronno, Cointreau, Baileys, Cognac, Whiskies, and many other digestifs drinks are also available.