



## SAINT PAULS HOUSE

### DESSERTS

Sticky Toffee Pudding, toffee sauce, vanilla ice cream | **6.00**

Selection of Homemade Ice Creams | **5.00**

Pecan Pie, blueberry coulis, bourbon ice cream | **6.00**

Chocolate & Salted Caramel Torte, raspberry sorbet (V) | **6.00**

Fruit Salad, crème fraîche (V) (GF) | **5.00**

Café Gourmont, coffee with chefs choice of petit desserts | **6.00**

### COFFEE

Americano | **2.40**

Cappucino | **2.40**

Latte | **2.40**

Single Espresso | **2.00**

Double Espresso | **2.40**

Flat White | **2.40**

Frappucino | **2.70**

Mocha | **2.60**

Hot Chocolate | **2.70**

Deluxe Hot Chocolate | **2.90**

Irish Coffee | **5.00**

Baileys Coffee | **5.00**

Cointreau Coffee | **5.00**

French Coffee | **5.00**

\*Flavoured syrups are 50p extra.  
Choose from caramel, vanilla, gingerbread  
and hazelnut.

### TEA

Breakfast | **2.00**

Green | **2.20**

Peppermint | **2.20**

Early Grey | **2.20**

Chamomile | **2.20**

Fruit | **2.20**

Lemon & Ginger | **2.20**

Pot of Tea | **3.95**



## SAINT PAULS HOUSE

### CHEESE

#### *Godminster Organic Cheddar*

A firm pressed, distinctively burgundy-waxed cheddar with a rich, mellow, full lingering flavour. Hand made in Somerset from the farm's own cattle, this vintage cheddar has a memorable and exceptionally creamy full flavour. A beautiful addition to your cheeseboard, the creaminess of the cheese means it can be scooped out of the rind or sliced as normal. Aged for 14 months. Passion fruit cheesecake, honeycomb & orange sorbet.

**Cows milk/pasteurised/vegetarian.**

#### *Carre de sologne*

Originating from the Loire region of France and made from raw goats' milk with an ash coating; Carre de Sologne is citrusy, soft and creamy with a natural green mould rind. The paste is white, firm and dense with a thin pleated rind underneath its attractive charcoal exterior. A distinctive cheese, with an appearance rather like a cobblestone; as it ripens the flavours become increasingly intense and robust. **Goats milk/unpasteurised/animal rennet.**

#### *Kaltbach Alpine Creamy*

Made by the Emmi Dairy in the Swiss canton of Lucerne, Kaltbach Creamery is a pasteurised cow milk cheese with a subtle flavour. Aged for four to five months, deep under Mount Santenberg in the sandstone Kaltbach caves – this semi soft cheese delivers a creamy texture coupled with a tangy, mature aromatic flavour. The unique climate of the labyrinthine underground complex produces high quality cheeses characterised by their dark brown natural rind. An extra helping of cream delivers a pleasing touch of silkiness.

**Cows milk/unpasteurised/animal rennet.**

#### *Forest Blue*

From Fowlers Dairy of Earlswood, Warwickshire this handmade natural rinded blue cow's milk cheese is soft and buttery when young and tangy with fullest flavour when mature between 10 and 16 weeks.

**Cows milk/pasteurised/vegetarian.**

#### *St Eadburgha Organic*

St Eadburgha is a white rind cheese that is similar to a brie or camembert. It is matured for 4-12 weeks and has a strong creamy flavour. Made by Gorsehill Abbey dairy, Broadway, Worcestershire.

**Cows milk/pasteurised/vegetarian**