



# The Autumn Menu

THE THREE ACRES  
EST. 1968

## PUDDINGS & CHEESE

### ALLERGEN MENU

#### Puddings

Chocolate Marquise

CE EG MI £12.95

Ginger Parkin

CE EG MI £12.00

Muscavado Crème Brûlée

MI EG CE (gfo) £12.50

Burnt Honey Parfait

NU MI EG CE (gfo) £12.50

Sticky Toffee Pudding

CE EG MI NU £12.00

#### Cheese

Artisan Cheese

CE MI (gfo)

choice of three - £14.00 choice of five - £19.00

Batch Clothbound Cheddar

*Created originally by Doris & John Gould when they set up the cheese making side of the farm, formally known as EFJ Gould & Co back in 1963. The distinct extra mature nutty flavour of this tasty cheddar will transport you back through the ages to rural Somerset. Aged between 12 & 18 months.*

Banon

*Crafted from unpasteurized goat's milk, Banon boasts a distinctive appearance and robust flavour. In 2003, Banon earned AOC (Appellation d'Origine Contrôlée) status. One of the unique characteristics of Banon cheese is that it is wrapped in chestnut leaves with raffia, a type of natural fiber, which gives the cheese its special appearance and flavour. With a strong and earthy taste, the goat's milk contributes to its unique profile. Typically aged for a few weeks to months, the cheese's soft and creamy texture transforms into a runny, gooey consistency under the chestnut leaves as it matures.*

Gaperon

*When fresh, the Gaperon does not have a crust, but the surface quickly becomes covered with a whitish veil. The dough is very crumbly, brittle and sprinkled with fine particles of pepper and garlic. It reveals a fresh lactic taste which is enhanced by a marked fragrance of garlic and pepper which heats the palate, the grainy texture becomes melting in the mouth. The Gaperon is characterized by a great length in the mouth, the garlic and the pepper are very persistent, so it is advisable to eat it in the last!*

Blue Monday

*The veining is distinct and bold with blue cracks and gorges appearing throughout the decadent structure. The blueing provides a slightly spicy and steely undertone to this sweet, soft blue cheese. Now made in Thirsk, North Yorkshire.*

Époisses

*Époisses is a true delicacy for cheese lovers. Made from rich cow's milk, this artisan cheese is hand ladled into forms and left to drain before being washed with a salty brine. The production process at Berthaut is a meticulous craft. After unmoulding, each Époisses cheese is carefully salted and dried. The first rubbing with lightly salted water and ripening ferments introduces the famous 'red ferment', naturally colouring the cheese and developing its balanced flavours. Over nearly 5 weeks of aging, the cheese undergoes regular rubbings with water enriched with Marc de Bourgogne, surpassing AOP requirements to achieve its renowned quality. When fully ripe, Époisses develops an incredibly gooey, almost runny texture and a rich, meaty flavour with an overt salty edge.*

#### Pudding Wines

Nuy Red Muscadet NV, SA £9.00 (100ml) | £46.00

Château Sigalas Rabaud Premier Grand Cru Classé, 2018, FR £57.00

Oliver Zeter, 'Goldschatz' Trockenbeerenauslese NV, GER £75.00

Late Harvest Tokaj, 2021, Juliet Victor, HUN £65.00