



DESSERTS

Mille Feuille £16
Vanilla, Raspberry

Apple Tarte Fine £16
Hazelnut, Vanilla

Egg Custard Tart £16
English Strawberry, Earl Grey

Dark Chocolate Marquise £18
Cherry Sorbet, Pistachio

CHEESE SELECTION

Colston Bassett Stilton (v)
Nottinghamshire - Rich and Creamy - Cow's Milk - Pasteurised

Corra Linn
Lanarkshire, Scotland - Enduring and Mature - Ewe's Milk -
Unpasteurised

St. Jude
Bungay, Suffolk - Nutty and Savoury - Cow's Milk - Unpasteurised

Comté Grande Réserve
Comté, France - Nutty, Smokey, Sweet - Cow's Milk - Unpasteurised

Karst
Inagh, Ireland - Mild and Creamy - Goat's Milk - Unpasteurised

Selection of 3 - £15.00

Selection of 5 - £20.00

*For food allergies and intolerances please alert your server.
A discretionary 15% service charge will be added to your bill.
Prices are VAT inclusive.*



SWEET WINES

2018 Château Laville £14
Sauternes, France

2017 Recioto della Valpolicella Classico, Corte Lenguin £15
Veneto, Italy

2009 Riesling Beerenauslese Achleiten, Prager £18
Wachau, Austria

2012 Vinsanto, Gaia £19
Santorini, Greece

2015 Château Coutet £21
Sauternes, France

2013 Tokaji Aszú 5 Puttonyos, Tokaj Classic £22
Tokaji, Hungary

2020 Passito di Pantelleria Ben Ryé, Donnafugata £23
Sicily, Italy

2019 Vin de Constance, Klein Constantia £28
Cape Peninsula, South Africa

2006 Château d'Yquem £95
Sauternes, France

PORT AND JEREZ

N.V. Barros 10 Year Old Tawny £9

N.V. Sandeman 20 Year Old Tawny £18

N.V. Taylor's 40 Year Old Tawny £39

N.V. Barros Very Old Tawny £60

1896 Taylor's Single Harvest Tawny £553

N.V. Pedro Ximénez Triana 30 Year Old Hidalgo £34

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DESSERTS

Valrhona 40% Jivara Mousse £14
Espresso, Popcorn

Vanilla and Sherry Vinegar Crème Caramel £14
Autumn Fruit, Sicilian Pistachio, Lovage

Sicilian Passion Fruit Soufflé £15
Alphonso Mango

Late Season Kentish Strawberries £15
Meringue, Apple Marigold

SWEET WINES

2016 Château Laville £14
Sauternes, France

2012 Château Coutet £19
Sauternes, France

2013 Tokaji Aszú 5 Puttonyos, Tokaj Classic £22
Tokaji, Hungary

2018 Vin de Constance, Klein Constantia £23.5
Cape Peninsula, South Africa

2009 Vin Santo del Chianti Classico, Isole e Olena £26
Tuscany, Italy

2004 Château d'Yquem £95
Sauternes, France

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CHEESE SELECTION

Colston Bassett Stilton

Established in 1913, the king and home of traditional Nottinghamshire Stilton blue cheeses. An intensely rich, creamy unpasteurised cheese, using only local cow's milk from the Vale of Belvoir

Berkswell

Handmade in the Midlands at Ram Hall Farm with its enduring mature flavours. The finest example of unpasteurised British Ewes milk cheese.

Tunworth

Entirely handmade from the lush, green hills of Hampshire; a beautiful British cheese reminiscent to the finest Camembert. A soft, rich, pasteurised cheese, with sweet, nutty flavours

Lincolnshire Poacher

Matured for 14 months, using unpasteurised milk from Holstein Fresian cows to produce a rich, gently sweet cheese

Sinodun Hill ^(v)

The light, whipped, yoghurt notes of this pasteurised Oxfordshire goats cheese are complemented by a delicate, almost red-fruit flavour emanating from the rind

Selection of Three £15

Selection of Five £20

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