



CHEESE

Karst

goat's milk, ash, soft, cream

Westcombe cheddar

cow's milk, semi hard, clothbound aged 12 – 18 months

Risley

sheep's milk, soft, creamy

Tunworth

cow's milk, soft, creamy

Pevensey Blue

cow's milk, deep, creamy

three cheese 13 / five cheese 18
biscuits, chutney

DESSERTS

Valrhona chocolate (V) 16

cheesecake, tart, mousse

Kalamansi meringue pie (VE) 10

Tart 11

nectarine, mousse, Chantilly

Blueberry panna cotta 12

blueberry, white chocolate

Mille feuille 12

raspberry, mint, rum

Ice cream 8

vanilla, chocolate, caramel fudge

Sorbet 8

lemon, mango, raspberry

DESSERT WINES

Elysium Black Muscat 10

Andrew Quady, California, USA, 2021

Essensia 10

Orange Muscat, Andrew Quady, California, USA, 2021

Maury 12

Domaine Poudroux, Languedoc-Roussillon, France, 2022

Tokaji Classic Winery 22

Tokaji Aszu 5 Puttonyos Hungary 2016

Château Rieussec 17

1er Cru Classé, Sauternes, France, 2016

Mount Horrocks 16.5

Riesling, Clare Valley, Australia, 2022

Château D'Yquem 80

Sauternes, 1er Cru Supérieur, Bordeaux, France, 2007

PORT

Fonseca 24

Vintage, Portugal, 1983

Sandeman Tawny 16

20-year-old

Graham's Tawny 12

10-year-old served from Jeroboam 4.5l

SHERRY & MADEIRA

Manzanilla 5

La Goya, Delgado Zuleta

Harveys 19

VORS Palo Cortado, Sherry, 30 Year old

Blandy's 11

Bual, Madeira, 10 year old served from Jeroboam 3l

Henriques & Henriques 41.5

Sercial, Madeira, Vintage, 1964



Karst

Karst is produced by former-schoolteacher-turned-cheesemaker Siobhan Ni Ghairbhith in the town of Inagh in County Clare. Made with goat's milk it is a fairly loose textured, mild and creamy.

Riseley

A testament to the power of maturation and its influence on the flavour and personality of this soft sheep's milk cheese. Bold and savoury with hints of smoky bacon.

Westcombe cheddar

Cheddar has been made at Westcombe farm since the late 19th century. Mellow but complex in flavour, Westcombe Cheddar has long brothy notes and hints of hazelnut, caramel and citrus.

Tunworth

Tunworth is a particularly rich cow's milk cheese with vegetal truffle notes, sometimes with a hint of roasted nuts.

Pevensey blue

A soft, creamy and rich tasting blue cheese made with milk from cows that graze the Pevensey Levels in Sussex. A delightful Gorgonzola Piccantelike cheese with a creamy hazelnut aftertaste