

## *Pudding & Cheese*

Dark chocolate souffle, chocolate sorbet 9

Poached Yorkshire rhubarb, Matt's parkin, stem ginger ice-cream 9

Citrus delice, lemon curd, blood orange mousse, blood orange sorbet 9

Rum pannacotta, passion fruit, palmiers 8

Petit fours 6

Selection of cheese, house crackers & oatcakes, pickled walnut 17

1. Connage Gouda Ardersier, Inverness

Creamy, well textured, sweet & mild - Pasteurised cow's milk, vegetarian rennet

2. Trufflyn Goats Cheese, Evesham, Worcestershire

Buttery with citrus, savoury & spicy notes - Pasteurised goats milk, vegetarian Rennet

3. Comté Cheese Prestige 24 months AOP, La Franche-Comté, France

Amazing rich, nutty & buttery flavours - Unpasteurised cow's milk, animal rennet

4. Bath Soft Cheese, Kelston, England

Sweet, mushroomy flavour with an earthy finish - Pasteurised cow's milk, animal rennet

5. Croxton Manor Stilton, Long Clawson, Leicestershire

Just the right balance between crumbly texture & tangy flavour - Pasteurised cow's milk, vegetarian rennet

## *Pudding Wine*

Vin Santo del Chianti, Bonacchi, 2010 8

Château Suduiraut, Castelnau de Suduiraut, Sauternes, 2017 France 10

Orange Gold Gérard Bertrand - Vin Orange Biologique 2021 - 10

## *Port*

Quinta de la Rosa LBV Port 50ml 6

Quinta do Vallado 10yr Tawny Port 50ml 7

Barros Colheita Vintage Port 2005 50ml 9

Please inform us of any allergies that you may have, and the manager will be happy to advise you.

A discretionary service charge of 10% is included in the final bill