

pudding & Cheese

Strawberry and elderflower tart, milk ice cream £8

Fresh baked 70% chocolate tart, honey and lavender ice cream £8

Brown butter sponge cake, poached peach, raspberry and peach sorbet, almond nougatine (n) £8

Hazelnut and caramel ice cream Alaska, toffee sauce (n) (to share) £16

Lemon & mint cheesecake, vanilla ice cream, lemon curd £8

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Selection of petit fours for 2 to share £5

Selection of cheese, house crackers & oatcakes, Red onion chutney £16

1. Wigmore, Berkshire

Unpasteurised ewe's milk and vegetable rennet cheese is delicate, creamy with real light refinement

2. Cornish Yarg with wild garlic, Cornwall

This famous pasteurised cows' milk cheese from Lynhan Dairies in Cornwall is better known for its nettle version. We love the seasonal wild garlic wrapped around the cheese to mature for 5 weeks

3. Lord of the Hundred, East Sussex

A raw unpasteurised ewes milk and vegetarian rennet hard cheese, complex and savoury with hints of hazelnut and grassy notes

4. Perl Las, Carmarthenshire

This 'Blue Pearl' Welsh cheese, made with pasteurised cow's milk and vegetable rennet, is golden, delicately salty, with a light lingering blue after taste

5. Minger, Aberdeenshire

a wash rind soft cheese made with pasteurised cows' milk & vegetarian rennet. Despite the name, a fine Highlands cheese, deliciously gooey creamy paste, mild nut and lemon moving into farmyard notes, pungent and ripe

Dow's Fine Tawny Port £6

Dow's Late Bottled Vintage Port £5

Graham 's Quinta dos Malvedos Vintage Port £10

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