

pudding & Cheese

Duck egg custard tart, blackberry compote £8

Vanilla rice pudding soufflé, damson jam, bay leaf ice cream £9

Duncombe doughnuts, coffee crème diplomat, mascarpone foam £8

Salted caramel & popcorn mousse, milk chocolate 'Krispy cake' £9

Selection of petit fours for 2 to share £5

Selection of cheese, house crackers & oatcakes, red onion chutney £17

1. Valençay, Loire Valley, France

A gentle, comforting, goat's milk cheese, mellow & savoury. Unpasteurised Goat's Milk, Animal Rennet

2. Maida Vale, Berkshire, England

Ale washed; yeasty, bread notes, mild & buttery. Cow's Milk, Vegetarian Rennet

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

Amazing rich, nutty & buttery flavours. Unpasteurised Cow's Milk, Animal Rennet

4. Pont L'Eveque, Normandy, France

Sweet, mushroomy flavour with an earthy finish. Pasteurised Cow's Milk, Animal Rennet

5. Perl Las, Carmarthenshire,

Delicately salty, with a light lingering blue after taste. Pastuerised cow's milk

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