

Pudding & Cheese

Honey & White Peak whisky parfait, honey ice cream £9

Bakewell tart, gooseberry jam, house clotted cream £8

Chocolate & hazelnut entremets, praline ice cream £9

Basque cheesecake, rhubarb & ginger compote £8

Petit fours 6

Selection of cheese, house crackers & oatcakes, quince jelly £17

1. Rollright, Gloucestershire

Creamy, sweet & mild with a savoury note - Pasteurised cow's milk, animal rennet

2. Driftwood, Somerset

Citrus notes & a silky texture - Pasteurised goats' milk, vegetarian Rennet

3. Baron Bigod, Suffolk

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

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

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

5. Cotswold Organic Blue Brie

Rich, clean & fresh with tangy finish - Pasteurised cow's milk, vegetarian rennet

Pudding Wine

Vin Santo del Chianti 2010, Bonacchi - £8

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

Domaine de Coyeux 'Cuvée Les Trois Fonts' 2012, Muscat de Beaumes de Venise - £7

Orange Gold Gérard Bertrand - Vin Orange Biologique - £5

Royal Tokaji Late Harvest - £7

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