

Pudding

Lemon posset, crushed meringue, gingerbread and a passionfruit syrup £5.95

Blackberry & apple crumble with vanilla Anglaise £5.95

Sticky toffee pudding, toffee sauce, caramel tuille, vanilla ice cream £6.50

Pistachio parfait, roasted pistachio, shaved chocolate, chocolate tuille and cranberry gel £6.95

Dark chocolate mousse, poached pear, homemade granola and vanilla Chantilly £6.95

Assiette of puddings (*for 2 to share*) £15.50

Selection of ice creams and sorbets from Otter Valley £1.95/scoop

Vanilla, chocolate, strawberry, mint choc chip, orange marmalade, blackcurrant ripple, coffee, mango & passionfruit, salt caramel & brownie, lemon & lime meringue

Sorbets: *strawberry, elderflower, raspberry*

Cheeseboard

Any 3 cheeses from our selection listed overleaf with a fig & apple chutney, glazed fig and lavosh £9.50

Dessert Wine & Port 75ml

Clos Dady, Sauternes 2010 Bordeaux, France (chilled)
Honey, roasted nut and marmalade flavours perfectly balanced by a zesty, lime rind acidity. (14%abv) (half bottle £32.50) £6.90

Liqueur Muscat, Skillogalee NV South Australia (room temperature)
Nutty, raisin and apricot flavours with a full body.
Sticky enough to match well with the sweetest desserts. (18%abv) £7.50

Warre's Otima 10, Ten year old Tawny (chilled)
From the oldest British owned port house, a tawny which is very fresh on the palate with hints of dried fruits and an earthy aroma. (20%abv) £6.50

**ALLERGENS - some of our food & beverages may contain allergens.
Please ask a member of staff for any allergen information prior to ordering.**

How very dairy . . .

Tunworth

Camembert-style cows milk cheese from Hampshire, with a rich, sweet and nutty flavour.

Stichelton

An organic blue cheese from the Welbeck Estate, Nottinghamshire. Very smooth with a hint of spice...perfect with a glass of Sauterne!

Dale End

A traditional clothbound cheddar with a rich sharp bite from Botton, North Yorkshire Dales

Cais na Tire

A hard ewe's milk cheese from Galway, Ireland. Aged on-site until it's six months old it develops rich, toasty and caramel notes as the sweetness of the sheep's milk starts to display.

Dorstone

An unpasteurised Goat's milk cheese from Dorstone, Herefordshire. This smooth, mousse like cheese has a lemony flavour with a hint of goat and a sharp, bitter finish.

Cote Hill

A soft blue brie-style cheese with a blue rind. This cheese, from Osgodby in the heart of the Lincolnshire Wolds, is creamy, sharp and complex.