

## 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.