



Pudding

Rhubarb & orange posset, roasted rhubarb, rhubarb granita, sherbet and shortbread £6.25

Sticky toffee pudding, salted caramel sauce and vanilla ice cream £6.50

Lemon polenta cake, lemon mousse, lemon curd, poppy seed meringue £6.50

Hazelnut parfait mille feuille, elderflower sorbet and candied hazelnuts £6.95

Chocolate crèmeux, chocolate aero, toffee popcorn and chocolate brownie ice cream £7.25

Assiette (*for two to share*) £15.50

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

Vanilla, chocolate, strawberry, orange marmalade, blackcurrant ripple, toffee fudge, mint choc chip

Sorbets: grapefruit, elderflower, mixed berry

Cheeseboard

Any 3 cheeses from our selection listed overleaf with a fig & grape chutney, apple 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!

St. Andrews

A traditional clothbound cheddar with a rich sharp bite from Falside Farm, Anstruther, Scotland.

Corra Linn

A hard sheep's milk cheese from Carnwath, Scotland. Aged for nine months and has a sweet hazelnutty flavour with earthy, heathery undertones.

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.