

Pudding

Lemon posset, poached strawberries, fennel pollen meringue & sorrel £6.25

‘Summer pudding’ soaked brioche, macerated hedgerow berries,
orange curd, granola and berry sorbet £6.95

Set custard & brown butter filo tart with gooseberries and honeycomb £7.50

Buttermilk panna cotta, almond brittle, rum poached baby figs
and toasted almonds £7.95

White chocolate & pistachio parfait, cocoa nib tuile, fresh raspberries
and raspberry sorbet £7.95

Assiette (*for two to share*) £15.50

Selection of ice creams and sorbets £1.95/scoop

*Madagascan vanilla, chocolate, strawberry, pistachio, blackcurrant ripple,
toffee fudge, mint choc chip, humbug, maple & walnut, peanut & chocolate, Jaffa cake*

Sorbets: *strawberry, mixed berry, raspberry, blood orange*

Cheeseboard

Any 3 cheeses from our selection listed overleaf
with a spiced tomato chutney 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.

Devon Blue

An excellent blue cows' cheese with a moist, slightly crumbly texture.
Made by Robin Congdon, of Ticklemore Cheese, on his farm by the banks
of the River Dart.

Quickes

A mature clothbound cheddar from Newton St. Cyres, Devon.
A rich and buttery cheddar that offers outstanding depth of flavour,
from brothy to grassy to caramel notes.

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.