

## 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.