

Pudding

Rum savarin, fresh raspberry, coconut £8

Buttermilk panna cotta, English strawberry, honeycomb £7

Please allow 15 minutes

Hot chocolate soufflé, chocolate brownie pieces, salted caramel, malt ice cream £10

Duncombe Arms ice cream, please ask for today's selection £2

Cherry & almond tart, crème fraîche sorbet £7

Pudding Wine

Chateau Loupiac Gaudiet 2009

It has aromas of ripe peaches and blossom with just a hint of marmalade.

75ml £4

375ml bottle £18.50

Royal Tokaji Late Harvest 2009

A delicate flowery nose showing hints of white peach. Flavours of exotic fruits and clean finish.

75ml £4

500ml bottle £24.50

Cheese at the Duncombe Arms

3 cheeses £8

6 cheeses £12

CORNISH YARG - PASTURISED COW'S MILK

A firm yet giving texture and a slightly fluffy lactic centre with a slight mushroomy flavour.

WIGMORE - BERKSHIRE - UNPASTURISED EWE'S MILK

Juliet Harbutt - *"A taste sensation of wild flowers, burnt caramel, macadamia nuts and roast lamb"*.

COLSTON BASSETT BLUE STILTON - NOTTINGHAMSHIRE - PASTURISED COW'S MILK

The cheese has a less pronounced blue flavour, while the animal rennet lends the cheese a richer, more complex, and more long lasting flavour.

KIDDERTON ASH - CHESHIRE - PASTURISED GOAT'S MILK

Young moulded cheeses are first dipped into brine to add salt then into penicillium to create the white mould coating of Kidderton Ash. Mild in flavour.

BERKSWELL - WEST MIDLANDS - UNPASTURISED EWE'S MILK

Delicate and creamy ewes' milk cheese with a gentle flavour.

LINCOLNSHIRE POACHER - UNPASTURISED COW'S MILK

Typically has long, sweet pineapple flavours, but it can also be rich and savoury. Generally the texture is smooth, close, dense and creamy, almost like a Comté.