

Strawberry Eton mess, almond streusel, crème fraiche ice cream £8

Dark chocolate delice, passion fruit curd, coconut granola, coconut sorbet £8

Sticky toffee pudding, toffee sauce, crystalized pecans, ginger ice cream £7

Prune & armagnac soufflé, prune ice cream £8

*Please allow 15 minutes*

Baron de Sigognac 10 yr old Armagnac £4

*Very supple with notes of cinnamon and nutmeg, sweet vanilla notes and a lovely array of fresh flowers and orange peel.*

*A superb finish with marzipan, hazelnut and custard.*

XR Baron de Sigognac 25 yr old Armagnac £9

*Lots of dried fruits and spices, plums, sultanas and prune notes. Dried fruit, very rich and truly mouth-filling.*

*The finish goes on and on, with waves of dried fruits and spice slowly, slowly fading.*

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

Floralis Moscatel Oro Catalunya, Torres

Both Moscatel de Alejandria and Moscatel de Grano Menudo, better known as Muscat de Frontignan, are used to produce this richly flavoured dessert wine. The grapes are allowed to ripen and shrivel almost to raisins before pressing. The final result is a very sweet, luscious wine.

75ml £3

Selection of five Great British cheeses £10.50

Served with quince paste, fig & almond, crackers & sourdough

Keen's Cheddar - unpasteurised Cow's Milk

*Dense, rich and creamy texture. layers of flavour that range from savoury and mustardy to juicy and bright with a pleasantly sharp acidity.*

Lord of the Hundreds - Unpasteurised Ewe's Milk - Vegetarian

*The firm pale paste is dotted with holes, the texture is dry and crumbly while the flavour is mild, sweet and nutty.*

Bosworth Ash - Unpasteurised Goat's Milk

*The cheese is smooth and creamy with a clean tasting flavour and with lemony and nutty notes.*

May Hill Green- Pasteurised Cow's Milk - Vegetarian

*The paste is pale yellow, soft and almost runny. The salty paste is complemented by the peppery and 'iron' taste of nettle. Clean and refreshing aftertaste.*

Hartington Shropshire Blue - Pasteurised Cow's Milk

*The production process and recipe is similar to Stilton, it differs in having the annatto added to the milk. The cheese maintains its blue taste, while the annatto creates a rich, buttery and caramel flavour.*

Dows Quinta Do Bomfim Vintage Port 50ml £9

*Deep red colour with complex aromas of jammy red fruits such as cherries & redcurrants. Full bodied structure with firm tannins leading to an intense & slightly drier finish.*