



## Pudding

Dark chocolate cake, crème fraiche £7.50

Green apple soufflé, cinnamon ice cream £7.50

Sticky toffee pudding, crystallised pecans, stem ginger ice cream £7.50

Buttermilk panna cotta, blood orange, almond & olive oil £7.50

Selection of five Great British cheeses £10.50

Served with quince paste, crackers & sourdough

Cheddar Montgomery

Unpasteurised Cow's  
Milk

Berkswell

Unpasteurized  
Ewe's Milk

Bosworth Ash

Unpasteurized goat's  
milk

May Hill Green (v)

Pasteurised Cow's  
Milk

Stilton Colston  
Basset PDO (v)

Pasteurised Cow's  
Milk

## Dessert Wines 75ml

Campbells Rutherglen Muscat - Victoria - Australia £5

Super-sweet and golden, this raisined, honeyed wine made from 100% Muscat à Petits Grains Rouge.

Nederburg Winemaker's Reserve Noble Late Harvest Chenin Blanc, South Africa £6

Brilliant gold, with lime-green highlights; aromas of fresh pineapple, dried apricots with floral and spice notes.

Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley, Chile £4

Papaya, peach, apricot and mango combine well with honey and spice on the nose

Floralis Moscatel Oro Catalunya, Torres, Spain £5

Moscatel de Alejandria and Moscatel de Grano Menudo, are used to produce this richly flavoured dessert wine.

Garonnelles Sauternes, Lucien Lurton et Fils, Bordeaux, France £5

Made exclusively from Sémillon, this is a rich, luscious wine to linger over.

Château Loupiac Gaudiet Loupiac – Bordeaux, France £4.25

Located just across the river from Barsac, Loupiac is a great source of good value sweet wines.

Royal Tokaji Late Harvest – Tokaji, Hungary £4.75

This wine is elegant, fresh and has an open palate with honeyed undertones and a clean floral finish.