



pudding

Cambridge burnt cream £7.50

Green apple soufflé, cinnamon ice cream £7.50

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

Dark chocolate sphere, honeycomb & caramel £7.50

Selection of five Great British cheeses £10.50

Served with quince paste, crackers & sourdough

Cheddar Montgomery Extra Mature

Unpasteurised Cow's Milk

With a flaky deep yellow paste, the cheese has a firm and crumbly texture. Earthy, it is rich, spicy with pronounced fruity flavour. It has a long lasting finish with a distinct tanginess.

Berkswell

Unpasteurised Ewe's Milk

The cheese is hard and chewy, almost granular. Hard, dense texture with a rich and full flavour (sweet and nutty).

Stinking Bishop (v)

Stinking Bishop is a full fat pasteurised cow's milk soft cheese made by Charles Martell & Son since 1972 at their Laurel Farm in Dymock, England. The rind is washed in Perry, an alcoholic drink made with the local variety of Stinking Bishop pear, which gives the cheese its name.

Blue Monday (v)

Pasteurised Cow's Milk

Blue Monday was developed as a result of a close collaboration between Alex James and cheese maker Judy Bell. It is handmade in small batches. Shepherd Purse use a specially selected blue culture which gives the cheese its unique powerful flavour.

Kidderton Ash

Pasteurised goat's milk

An outstanding goats cheese handmade at Butler's Ravens Oak Dairy, Kidderton Ash is log shaped and features a delicate creamy flavour. Sprinkled with charcoal ash prior to maturing.

Dessert Wines 75ml

Campbells Rutherglen Muscat, Victoria, Australia £5

Bright amber gold with copper tints. Fresh raisin fruit backed by a hint of grape spirit and aged oak characters rise from the glass. The palate is luscious and lingering with plenty of sun-ripened raisin fruit, with some vanilla and mature fruit

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

Dominated by Chenin Blanc, it has about 25% of the Muscat de Frontignan grape in the blend, this wine is heavily influenced by the presence of Botrytis affected grapes. Brilliant gold, with lime-green highlights; it shows 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. Very rich but not cloying; shows a nice touch of orange blossom and orange and lemon acidity

Floralis Moscatel Oro Catalunya, Torres, Spain £5

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. Grape brandy is added to the must to arrest the fermentation. The final result is a very sweet, luscious wine.

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

This classic wine is made only in very limited quantities when the autumnal mists enable the development of Noble Rot on the grapes and concentrate the juice. Owned by the Lurton family, this wine hails from the same stable as Château Climens, a Premier Cru Barsac: the wine is made at the Château and the grapes are grown in Climens' vineyards. 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. Most chateaux here make simple late-harvest wines, but Loupiac-Gaudiet employ a riskier strategy and wait for botrytis to arrive and turn their sweet wine into something extraordinary. The results are far closer to Sauternes than many wines from this appellation, whilst retaining Loupiac's inherent delicious freshness. The Chateau fully deserves its reputation as the premier property in the region.

Royal Tokaji Late Harvest, Tokaji, Hungary £4.75

This wine's sweetness is achieved by allowing the grapes extended ripening time on the vine. Pale green-gold colour. The nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom.

Brandy 25ml

Gautier VS cognac £3.25
Remy Martin VSOP cognac £4.50
Courvoisier XO cognac £12.50
Baron de Sigonac 10YR Armagnac £5
Clos Martin 15yr £7.50
Darrozes Grandes 30yr Armagnac £14.50
Bernero XO Calvados £6

Port & Sherry 50ML

Dow's LBV £4
Graham's 10YR Tawny £5
Dow's Quinta do Bomfin 1998 £6
Micaela Manzanilla Dry Sherry £4.25
Alameda Olorosso Abocado Sweet Sherry £4.25
Alvear Pedro Ximinez Solera 1927 £7