

Pudding

Lemon meringue, Douglas fir granita £8

Tonka bean parfait, salted caramel, coffee crumble £9

Warm rice pudding, Armagnac prunes, candied peel £7

Dark chocolate fondant, sesame seed cracker, banana ice cream £9

Blackberry and apple souffle, granny smith sorbet £10

Selection of Great British cheeses £12.50

Served with quince paste & crackers

Lincolnshire Red - Unpasteurised cows milk

Based on an old fashioned traditional Red Leicester recipe with a modern twist. matured it for 6 months

Berkswell - Unpasteurised ewes milk

Hard, dense texture with a rich and full flavour (sweet and nutty).

Golden Cross Mature - Unpasteurised raw goat's milk (v)

This aged version has got a lot more depth of flavours tasting more robust and nuttier. The paste becomes firmer and more compact with a dense, creamy texture. It develops a musty, goaty and milky flavour that balances sourness, fruitiness, sweetness and saltiness.

Tipsy Billy – Unpasteurised goats milk (v)

The rind of the cheese is washed with cider matured in whiskey barrel giving it its pale orange colour. The paste is white, moist yet creamy with a rich, full flavour.

Stilton in Port - Pasteurised cows milk

Traditional Stilton cheese are soaked in finest Port wine for one month. The cheese absorbs the fruity flavour of the Port. The paste softens and the alcohol complement the rich, creamy texture. It has a strong aroma and pungent smell.

Its flavour is unique and complex, at once creamy, fruity, spicy, salty with a powerful lasting aftertaste.

Please inform us of any dietary requirements or allergies that you may have, and the manager will be happy to advise you.
A discretionary service charge of 10% will be added to tables of 8 or more.