

Pudding

Vanilla crème brûlée £7

Bitter chocolate, coconut sorbet, cocoa nib granola £9

Sticky toffee pudding, salted walnut ice cream, butterscotch £7

Caramelised clementine, wild honey, rose & blood orange sorbet £8

Strawberry mousse, basil, pink lemonade sorbet £9

Cinnamon churros, hot chocolate £8

Selection of 5 cheeses £12.50

Served with quince paste & crackers

Lancashire Bomb pasteurised cow's milk, (v)

Very ripe, rich and strong Lancashire cheese preserved in black wax. It can be sharp in taste and slightly crumbly.

Sharpham Washbourne pastuerised ewe's milk

It's rich, complex, slightly sweet - has a springy texture with small holes scattered through it.

Golden Cross Mature unpastuerised goat's milk (v)

This aged version has got a lot more depth of flavours tasting more robust and nutty.

Waterloo unpasteurised cow's milk (v)

rich Guernsey milk gives Waterloo its deep yellow interior. The taste is mild, sweet and fruity.

Fourme au Maury unpasteurised cow's milk

The cheese is washed in Maury wine for 4 weeks, which gives a powerful, rich fruity flavour.

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.