

pudding

Duncombe Arms Tiramisu 8

Cocoa choux bun, white apple sorbet, liquorice & burnt apple 9

Roast peach, set bay leaf cream, peach & honey sorbet 8

Sticky toffee pudding, rum & raisin ice cream 7

Selection of cheese, house sourdough, crackers, poached pear 12

Wigmore

*Delicate and creamy sheep's milk cheese with a gentle flavour.
Its heavenly texture and delicacy make this cheese of real refinement.*

Murcia Al Vino

A Red wine washed, pasteurised goats cheese from South East Spain.

Tomette de Brebis

Enticing aromas of warm hazelnuts and buttered toast. Its ivory interior gets harder towards the rind, which makes the perfect firmness for pairing with crackers

Oxford Isis

A full fat, creamy soft cheese Oxford Isis is a sticky, strong washed-rind cheese.

Picos de Europa

Made all year round with cow and goat's milk the cheese has very dense blue veining and comes wrapped in maple or chestnut leaves.

Port 50ml

Warr's Otima 10yr Tawny 5

Dow's Quinta do Bomfim, Vintage 7

Taylor's LBV 5

Please turn over for pudding wines...

Please inform us of any allergies that you may have, and the manager will be happy to advise you.

A discretionary service charge of 10% will be added to the final bill.

Dessert Wines 75ml

Neige Premiere Apple Ice Wine £10.50

Aromas of ripe apple blending together with tobacco, spices, caramel and fruit. It tastes bright and fresh with lingering notes of butterscotch.

Château Thénac Côtes de Bergerac Blanc Moelleux £7.50

Hand-picked Botrytis affected Sémillon and Muscadelle, about 10% of the blend. Intense bright gold, rich wine with amazing aromas of ripe lemon and orange, pineapple and mangoes

Chateau Loupiac Gaudiet Loupiac 2016 £5

A golden colour with silver tinges. An intense nose with notes of pineapple, quince and a touch of minerality. The mouth still very fresh with elegance and a beautiful long finish.

Royal Tokaji Late Harvest £5

Co-founded in 1990 by wine writer Hugh Johnson, Royal Tokaji has quickly become one of the most important wineries in Tokaj, producing sweet and dry wines. Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.

Vietti Cascinetta Moscato d'Asti £7.50

A subtly sparkling white wine, with aromas and flavours of peaches, rose petals and ginger. On the palate it is delicately sweet and sparkling with a good balance, complexity and fresh finish.

Château Grand Jauga, Sauternes £5

Château Grand Jauga is a fine and elegant sweet white wine. It goes nicely at the aperitif and also with poultry and white meat or cheese, such as 'Roquefort'.

Nederburg Winemaker's Reserve Noble Late Harvest, South Africa £7

Dominated by Chenin Blanc, it has about 25% of the Muscat de Frontignan grape in the blend, Brilliant gold, with lime-green highlights, it shows aromas of fresh pineapple, dried apricots with floral and spice notes.

Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley £5

Made with grapes picked very late in the season influenced significantly by Botrytis which has concentrated the sugars, acids and flavours in the grapes to create a pleasing character that recalls honey, raisins, and dried apricots.

Château du Seuil Organic, Cérons £8.50

The tiny appellation of Cérons borders the northern side of Sauternes. The result is a rich, luscious wine with a pronounced honeyed bouquet and fresh, citrus flavours.

Campbell Rutherglen Muscat, Australia £7.50

Complex, elegant and deliciously rich Muscat. It has hedonistic flavours of raisin and oak and is best enjoyed chilled with strong cheeses.