

## pudding

Sticky toffee pudding, brandy & raisin ice cream 8

Coconut & yuzu pavlova, preserved blackcurrant 8

Spiced orange souffle, whiskey & candied peel ice cream 11

Chocolate tasting board to share 15

Tempered chocolate with different cocoa contents & paired flavours

**Selection of cheese, house sourdough, crackers & plum chutney 12**

Taleggio - Italian semi soft washed-rind cheese, sweet notes & a fruity tang

Lord of the hundreds - English raw sheep's milk, hard texture and nutty aroma

Valencay - soft dark-rind goats from the centre of France, fresh and nutty

Picos de Europa - Rich, tangy & creamy with well scattered blue moulds

Oxford Isis - Strong wash-rind cow's milk cheese, tangy and pungent

## pudding Wine & Port

**Pedro Ximenez, Bella Luna 5**

Luscious, midnight-coloured sherry, as rich as rum & raisin ice cream

**2016 Chateau Loupiac Gaudiet Loupiac 5**

An intense nose with notes of pineapple, quince and a touch of minerality.

**2019 Sauternes Les Garonelles, Lucien Lurton 6.50**

Elegant Sauternes, heady with pineapple & mango, finely balanced with citrus.

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

Aromas of fresh pineapple, dried apricots with floral and spice notes.

**Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley 5**

Concentrated flavours of honey, raisins, and dried apricots.

**2018 Late Harvest Tokaji Katinka, Patricius 8**

Lusciously sweet Hungarian wine, perfumed with caramel, vanilla, & oranges

**Warr's Otima 10yr Tawny 5**

**Taylor's LBV 5**

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