

## pudding

Lemon éclair, caramelized white chocolate ice cream £9

Crème Catalan, pistachio, caramelised watermelon £8

Vanilla poached Clementine, Negroni sorbet, honeycomb £8

Sticky toffee pudding, mascarpone ice cream £8

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

### Comte, French Alps

A semi hard cheese with a nutty undertone

### Tunworth, Hampshire

A camembert style cheese, rich, creamy and unique flavour

### Ashlynn, Worcester

Ash-coated with a line of charcoal through the centre. Deep, rich, savoury flavours.

### Stinking Bishop, Gloucestershire

A soft textured washed rind cheese, washed in pear juice

### Harrogate blue, Yorkshire

A creamy and salty flavour with a hint of pepper to finish

## Pudding Wines 75ml £5

### Ginestet Classique Sauternes

Gently floral & honeyed with hints of citrus marmalade. Flavours of barley sugar & mandarin.

### Late Harvest' Viognier, Chile

Complex and sweet with notes of peach, citrus, honey & oak. Pair this with blue cheese or custard.

### 2018 Late Harvest Tokaji Katinka, Patricius

The nose is more delicate than many a Tokaji. Aromas of ripe peach, exotic fruit & blossom

### The Ned Noble Sauvignon Blanc NZ

Intensely sweet yet balanced with a mixture of crisp citrus & fresh melon flavours.

### 2011 Vin Santo dell'Empolese DOC, Da Vinci

Full & sweet, aromatic with dried fruit & nuts, the palate a honeyed concoction of figs, almonds & honey.

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% is included in the final bill