

# pudding

Sticky toffee pudding, pistachio ice cream 9

Apple & Plum fool, Belgium speculoos biscuit 7

Affogato - coffee, ice-cream, caramelized white chocolate 7

Peach & raspberry baked Alaska for two 15

Selection of cheese, house sourdough, onion seed crackers & chutney 12

**Tunworth, Hampshire (pasteurised cow's milk)**

Our own, very British, Camembert - a soft, white-rinded cheese wonderfully reminiscent of its French cousin.

**Ashlynn, Evesham (pasteurised goat's milk)**

The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens intriguing savoury depths and a tingle of spice.

**Lord of the Hundreds, East Sussex (unpasteurised sheep's milk)**

The texture is dry and a bit grainy with flavour of roasted hazelnuts and salty caramel, along with fresh grassy notes.

**Bix, Henley-on-Thames (pasteurised cow's milk)**

A soft, pasteurised, triple cream cheese. Beneath the white wrinkly rind is a dense, ultra-creamy interior with a moreish lactic tang.

**Perl Las, Carmarthenshire (pasteurised cow's milk)**

A superb blue cheese, golden in colour, with a creamy, gently salty taste that grows stronger with maturity.

## Pudding Wines 75ml

**Sauternes Clos l'Abeilley 6.5**

A wonderfully complex bouquet with luscious wild honey, apricot, and zesty lime and orange peel. Very pleasantly soft, round and rich.

**2011 Vin Santo dell'Empolese DOC, Da Vinci 10**

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