

Pudding & Cheese

Apple Crumble souffle, Calvados ice cream £10
Pere Magloire Fine Calvados £4

Savarin, White Peak Whisky, raspberry, lavender honey ice cream £9

Sticky toffee pudding, toffee sauce, Pedro Ximenez sherry & sultana ice cream £8

Dark chocolate & caramel tart, coffee, mascarpone cream £8

Selection of cheese, house crackers & oatcakes, fresh honeycomb £16

1 - Cotswold Smoked Brie, England

Pasteurised Cow's Milk
soft and buttery brie using organic milk smoked over apple wood.

2 - Quicke's Mature Cheddar, Devon, England

Pasteurised Cow's Milk
a beautiful rinded cheese with a unique and complex flavour.

3 - Langres, Champagne-Ardenne, France

Pasteurised Cow's Milk
sumptuous and creamy, with a distinctive grapey-note.

4 - Selles Sur Cher, Loir-et-Cher, France

Unpasteurised Goat's Milk
Delicately flavoured and creamy, with hints of citrus and hazelnut.

5 - Hartington Dovedale Soft Blue PDO

Pasteurised Cow's Milk
wonderfully creamy rich blue cheese bursting with flavour

Dow's Late Bottled Vintage Port £5

Dow's Fine Tawny Port £6

Graham 's Quinta dos Malvedos Vintage Port £10

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