

Pudding & Cheese

Clementine & champagne Jelly, orange sorbet £8

Dark chocolate fondant, kirsch gel, cherry ice cream £9

Cherry & almond steamed sponge pudding, vanilla custard £8

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Selection of petit fours for 2 to share £5

Selection of cheese, house crackers & oatcakes, Wootton Hall rosehip jelly £16

1. BIX, Oxfordshire

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

2. Valençay, Loire Valley

Its taste is mellow & savoury to the palate, the pate texture is fine-grained and cream. Unpasteurised goat's milk.

3. Comté 24 Month Matured

Made from the rich, unpasteurised milk of alpine pastures, this cheese has a melting, voluptuous texture. Unpasteurised cow's milk.

4. Dovedale Blue

An award winning, deliciously soft, creamy mild blue cheese made at the Hartington Creamery using local, pasteurised cows milk

5. Stinking Bishop, Gloucestershire

a delicious soft cheese made with full fat pasteurised cows' milk & vegetarian rennet. The rind is thoroughly washed in perry, giving Stinking Bishop its distinctive characteristic flavour & unique 'stinking' aroma.

Dow's Fine Tawny Port £6

Dow's Late Bottled Vintage Port £5

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