

# pudding & Cheese

Custard tart, nutmeg, rhubarb compote £8

'Dunnocks'

Raspberry jam teacake, milk chocolate wafer mousse, salted caramel ice cream £9

Orange & mascarpone cake, lemon curd, crème fraîche sorbet £7

Vanilla crème brûlée £8

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Selection of petit fours for 2 to share £5

Selection of cheese, house crackers & oatcakes, Red onion chutney £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. pasteurised 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*