

Pudding & Cheese

The Duncombe Arms White peak rum baba, roasted pineapple salsa, whipped cream, to share	17
Coconut & chocolate delice, almond dacquoise, coconut ice cream	8
Cardamom pannacotta, caramelised white chocolate, raspberries	9
Apricot financier, almond ice-cream, crème anglaise	8
Tart au citron	7
Petit fours	6
 Selection of cheese, house crackers & oatcakes, quince jelly	 17
1. Tunworth cheese – pasteurised, vegetarian rennet A Camembert style cows milk cheese, soft, white rind, mushroom and earthy notes	
2. Flower Marie – unpasteurised sheep's milk, vegetarian rennet Incredibly soft in texture, with an almost fudgy taste, combined with rich and floral notes.	
3. Comte 24 month – unpasteurised, vegetarian rennet Semi hard cows cheese from the jura region in France. Complex, nutty, sweet and salty	
4. Stinking Bishop – pasteurised, vegetarian rennet Semi soft cows m ilk cheese from Dymock in Gloucestershire, washed in bishop pear perry hence the name. Strong odour, rich in cream and flavour	
5. Perl las – pasteurised, vegetarian rennet Welsh for Blue Pearl, this is a beautiful cows blue cheese. Salty and creamy, delicate blue aftertaste	
 Port	 50ml
LBV Port Quinta de la Rosa	6
Tawny Port Quinta do Vallado 10yr	7
Quinta do Vallado 30yr Tawny	15
Barros Colheita 2005	9
Graham's 2016 Vintage Port	17

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