

Pudding & Cheese

Fig & vanilla cream Paris Brest 9

Muscovado sugar tart, pink grapefruit marmalade 8

Black forest mille-feuille, cherry crème fraîche ice cream 8

Apple crumble souffle, Birds custard ice cream 9

Petit fours 6

Selection of cheese, house crackers & oatcakes, Wootton damson jelly 17

1. Tunworth- pasteurised, vegetarian rennet

A Camembert style cows milk cheese, soft, white rind, mushroom & earthy notes

2. Flower Marie - unpasteurised sheep's milk, vegetarian rennet

Incredibly soft in texture, with an almost fudgy taste, combined with rich & floral notes.

3. Comté 24 month - unpasteurised, vegetarian rennet

Semi hard cows cheese from the Jura region in France. Complex, nutty, sweet & salty

4. Stinking Bishop - pasteurised, vegetarian rennet

Semi soft cows milk cheese from Dymock in Gloucestershire, washed in Bishop Pear perry.
Strong odour, rich in cream & flavour

5. Perl las - pasteurised, vegetarian rennet

Welsh for Blue Pearl, a beautiful cow's blue cheese. Salty & 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

Graham's 2016 Vintage Port 17

Barros Colheita 2005 9

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