



pudding & Cheese

Duncombe Arms banoffee trifle 8

Steamed spiced fruit sponge, brandy custard, marzipan ice cream 9

Dark chocolate & cranberry delice, cranberry rocky-road ice cream 9

Eggnog custard tart, spiced orange marmalade 8

Petit fours 6

Selection of 5 cheeses,

Wootton damson jelly, selection of homemade breads & crackers 17

1. Trufflyn, Worcestershire

Pasteurised goat's milk, vegetarian

The buttery paste is complemented, not overpowered, by the earthy, mushroomy flavour of the truffle.

2. Drunken Burt, Cheshire

Pasteurised cow's milk, vegetarian

Cider-washed rind soft cheese with a creamy texture and delicate yet distinctive flavour.

3. Rutland Red, Leicestershire

Pasteurised cow's milk, vegetarian

A flaky, open texture cheese with a slightly sweet, caramelised flavour & rich golden colour.

4. Connage Clava Brie, Inverness-shire

Pasteurised cow's milk, vegetarian

Earthy, creamy & grassy, silky & smooth texture becoming more soft & luscious as it ripens.

5. Cropwell Bishop Stilton, Nottinghamshire

Pasteurised cow's milk, vegetarian

Velvety-soft texture & rich, tangy, & complex flavour, with notes of butter & caramel.

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

A discretionary 10% service charge is included in the final bill

Please advise us of any allergies in advance.

