

Pudding & Cheese

Duncombe Arms banoffee trifle 8

Steamed spotted dick sponge & crème anglaise 8

Warm chocolate fondant, speculoos ice-cream 9

Blood orange meringue tart 9

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.

Pudding Wines 75ml

2018 Royal Tokaji Late Harvest 7

Complexity & richness, with characters of fresh & dried apricots, orange blossom & runny honey.

Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile 5

Influenced significantly by Botrytis with flavours of honey, raisins, & dried apricots.

Alvear Pedro Ximenez Solera 1927 10

This sweet wine looks and tastes like a sweet sherry. It has aromas of prunes and chocolate, is sumptuous and rich, with concentrated fruit flavours on the seemingly unending finish.

Vin Santo del Chianti 2010, Bonacchi 8

A traditional Tuscan sweet wine with honied aromas of peach, caramelised oranges & caramel.

Château Suduiraut 2017, Castelnau de Suduiraut, Sauternes 10

Woody, spicy notes enhance the candied-fruit bouquet. Fresh & silky on the palate, with generous notes of melon, acacia honey & candied citrus through to a taut finish of brown sugar, candied orange & a hint of minerality.

Domaine de Coyeux 'Cuvée Les Trois Fonts' 2012, Muscat de Beaumes de Venise 7

A delicious sweet wine, with notes of lychee, candied apricot & pear, tropical pineapple complemented by honey undertones.

Cognac & Armagnac 25ml

Hennessy VS Cognac 4.5

Powerful flavours suggest grilled almonds, supported by notes reminiscent of fresh grapes.

Rémy Martin VSOP Cognac Fine Champagne 5.5

Created in 1927, Rémy Martin VSOP is the first ever VSOP Cognac Fine Champagne blend

Maxime Trijol XO Cognac 11

Spices, very fruity, oaky and tangy. Mixed peels, mainly orange.

Janneau VSOP Armagnac 4.5

A blend of eau de vie, the youngest being seven years old. The longer maturation in Montlezun oak gives this style considerable smoothness & a superb fragrance.

Clos Martin XO 15-Year-Old 7

A 15-year-old Armagnac made with Baco & Ugni Blanc grapes. This one, from the respected Clos Martin, should be floral & spicy after fifteen years in the wood.

Darroze Grands 30-Year-Old 14

A beautifully aged 30-year-old Bas-Armagnac exuding notes of toffee & baking spices.

Please inform us of any allergies that you may have, and the manager will be happy to advise you.

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