

## PUDDING & CHEESE

### PRE-DESSERT

Choice of 2 cheese, house bread & crackers, honeycomb 10

Blood orange sorbet, poached rhubarb, rhubarb syrup 5

### DESSERT

Duck egg crème caramel, spiced rum & orange compote 8

Brown sugar choux bun, Ellastone dandelion jam, almond ice cream 7

Wootton honey & milk cake, milk ice-cream 8

Chocolate Entremet 9

*70% chocolate mousse, caramel, sable biscuit, brownie, milk chocolate ice-cream*

Cheeseboard, selection of homemade breads and crackers 17

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 flavour of the truffle.

2. Drunken Burt, Cheshire - Pasteurised cow's milk, vegetarian

Cider-washed rind soft cheese with a creamy texture & 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 softer & more 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

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.