

PRE-DESSERT

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

Citrus meringue pie sorbet 5

DESSERT

Rum Baba, roast peach & garden thyme, raspberry sauce, White Peak rum, Chantilly cream 17

For 2 to share

Strawberry, clotted cream & elderflower knickerbocker glory 10

Duncombe Arms lemon & garden mint cheesecake 9

Warm chocolate & lavender tart, crème Chantilly 9

Choux bun, honeycomb ice cream, Wootton honey 8

Petit fours 6

Selection of 5 cheeses,

Fresh honeycomb, homemade tea loaf, homemade oatcakes & crackers 17

1. Bath Soft Cheese, Park Farm, Kelston, Bath (pasteurised cow's milk & animal rennet)
A soft, English Brie style. Creamy with a savoury a profile and a subtle hint of citrus.
2. Ragstone, Neal's Yard Creamery, Herefordshire (Pasteurised goat's milk, vegetarian)
A densely fudgy texture & lactic, lemony flavours reminiscent of crème fraîche.
3. Wild Garlic Cornish Yarg, Ponsanooth (pasteurised cow's milk & vegetarian rennet)
A gentle garlicky flavour coupled with the traditional Yarg flavours of yoghurt
4. Minger, Blarliath Farm in Tain, Scotland (pasteurised cow's milk & vegetarian rennet)
BEWARE it's a wee stinker! It has a sticky orange rind, like a Scottish Munster or Epoisses.
5. Blue Murder, Tain, Scotand (pasteurised cow's milk & vegetarian rennet)
A creamy, soft and savoury blue cheese with a spicy and salty tang.

Port 50ml

LBV Port Quinta de la Rosa 6

Tawny Port Quinta do Vallado 10yr 7

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.