

PRE-DESSERT

Choice of 2 cheese, house bread & crackers, pear & saffron chutney 10

Apple granita, damson sorbet 5

DESSERT

Petit fours 6

White chocolate & blackcurrant entremet 9

Chocolate & almond Opera slice, coffee Chantilly cream 9

Sticky toffee pudding, bay leaf ice cream, brown sugar custard, toffee sauce 9

Choux bun 'Poire Belle Hélène' 8

Selection of 5 cheeses,

Pear & saffron chutney, homemade tea loaf, homemade oatcakes & crackers 17

1. Wigmores, Berkshire (pasteurised ewe's milk & vegetarian rennet)
sweet, fruity, & mild, featuring delicate floral & herbaceous meadow notes
2. Westcombe Cheddar (unpasteurised cow's milk, animal rennet)
a traditional cloth-wrapped Cheddar, hand-made in Somerset, with a complex, grassy flavour
3. Delilah, Worcestershire (pasteurised cow's milk & animal rennet)
Super creamy texture with a bright lactic tang and a fruity, warm kick
4. Highmoor, Oxfordshire (pasteurised cow's milk & animal rennet)
Rich & milky with earthy, brothy & almost bacon-like flavours
5. Beauvale, Nottinghamshire (pasteurised cow's milk & animal rennet)
A soft, creamy, mellow blue cheese

Port 50ml

Vallado LBV 5

Graham's Tawny 10 Year 6

Fonseca Quinta do Panascal Vintage 2008 8.5

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

Please advise us of any allergies in advance.