



PRE DESSERT

Dark chocolate mousse, almond cream, Florentine, minus-8 vinegar
Choice of 2 Cheese, house crackers, quince jelly

DESSERTS

The Duncombe Arms sherry trifle
Steamed spiced fig sponge, brandy custard
Chocolate & chestnut yule log, white chocolate ice-cream
Cranberry & cherry entremet, cherry ripple ice-cream
Caramelised apple Tart tatin, toffee apple ice-cream

Selection of 5 cheeses

quince, homemade oatcakes & crackers 17

1. **Wigmore, 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.





PUDDING WINES 75ml

2018 Grand Tokaji Late Harvest 7

Complexity & richness, with characters of fresh & dried apricots, orange blossom & 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 & 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 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 Solera Muscat de Beaumes de Venise NV 7

A deliciously sweet wine, with aromatic notes of ripe tropical fruits, complemented by fragrant, fresh fruits & smoky overtones. Rich, smooth & sweet on the palate, balanced by freshness & elegance.

COGNAC & ARMAGNAC 25ml

Hennessy VS Cognac 4.⁵⁰

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

Rémy Martin VSOP Cognac Fine Champagne 5.⁵⁰

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 4.⁵⁰

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.

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