



## Desserts

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<b>Rhubarb soufflé</b> custard ice cream	<b>£6.95</b>
<b>Lemon meringue tart</b> basil sorbet	<b>£7.25</b>
<b>Poached pear</b> milk crisp, whiskey caramel & oat crumble, pear sorbet	<b>£6.50</b>
<b>Drury's affogato</b> homemade vanilla ice cream	<b>£4.50</b>
<b>Chocolate marquise</b> popcorn ice cream, honey comb & hazelnuts	<b>£6.25</b>
<b>Hay crème brûlée</b> Tommy's homemade 'jammy dodger' biscuit	<b>£6.25</b>
<b>Selection of ice cream and sorbets</b> 2 or 3 scoops chocolate or caramel sauce	<b>£4.50</b>

## Dessert Wine & Port List

### Dessert

#### **Eugene Reuillier Sauternes Château des Arrieux 2015** **Sauternes, France**

Sauternes, along with Tokaji, produces the finest sweet wines in the world. Great balance between honeyed fruit and acidity is so important and this has it just right. Just ask for Sauternes so you don't have to cope with the ludicrously long name

**75ml glass £4.25** | **Bottle £29.95**

#### **Pincszet Tokaji 5 Puttonyos 2005** **Tokaji, Hungary**

Tokaji is made from Furmint grapes through the process of botrytis. These two words alone should render it undrinkable but it's a jewel in the world of wine and is utterly unique

**75ml glass £8.25** | **Bottle £48.95**

### Port

#### **Kopke 10 year Tawny Port** **Duoro, Portugal**

Kopke is the greatest Port house you've never heard of. Founded in 1638 - only 33 years after Mr Fawkes and his crew were caught and a full 167 years before Waterloo (battle not Abba's Eurovision triumph in Brighton). This is a fine, fine Tawny Port laden with spice, wood and fruit

**75ml glass £4.95** | **Bottle £37.50**



## Cheese Selection

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### Cheese

#### **Selection of British and French cheeses**

artisan biscuits, truffle honey, grape chutney, celery and apple

**3 cheeses £6.50**

**6 cheeses £11.50**

#### **Sinodun Hill**

Unpasteurised goats' cheese pyramid, developing a blue/grey mould as it ages. Made locally in the South East, using the traditional method, it is matured for up to 21 days to develop the flavour, with a nutty edge and smooth texture.

#### **Montgomery Extra Mature Cheddar**

Originating from the South West (UK) – this unpasteurised cow's milk cheese, is a flaky deep yellow with a firm and crumbly texture, aged between 16-20 months. Earthy, rich and spicy with pronounced fruity flavour and a distinct tanginess.

#### **Vacherin – Mont-d'Or AOC**

Extremely creamy soft unpasteurised cow's milk cheese (only available between October and March). Renowned for its taste of wood, resin and mountain flowers, produced in the Franche-Comte region of France.

#### **Fourme d'Ambert AOC**

A French blue, unpasteurised cow's milk cheese, more supple and dense than most blue cheeses. A mild, savoury and nutty flavour.

#### **Roche Baron (Montbriac)**

With a distinctive grey-ash rind this French pale yellow pasteurised cow's milk cheese is slightly marbled with green veins. A mild and delicate taste, and supple and smooth texture.

#### **Livarot AOC**

A semi-soft unpasteurised cow's milk cheese from Normandy, with a bright red-orange rind. A strong, earthy aroma, powerful taste, moist and supple texture, it has a strong spicy flavour.