



## DESSERT MENU

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<b>Pistachio Soufflé</b> Chocolate Ice-Cream	7.25
<b>Saffron Panacotta</b> Mango Sorbet	6.95
<b>Passionfruit Baked Yoghurt</b> Prosecco Jelly	6.25
<b>Rich Chocolate Delice</b> Coffee Ice Cream, Salted Caramel Crisp	7.50
<b>Affogato</b> Vanilla Ice-Cream with a Shot Of Espresso	5.95
<b>Selection of Ice-Creams &amp; Sorbet</b> 2 or 3 Scoops, Chocolate or Caramel Sauce	4.50
<b>Berry Eton Mess</b>	7.00

## DESSERT WINE & PORT

### *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

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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

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Bottle 48.95

### *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

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Bottle 37.50



## CHEESE MENU

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Selection of British and French cheeses  
artisan biscuits, chutney, grapes celery and apple

3 cheeses\* 6.75 6cheeses 13.50

### Lincolnshire Poacher \*

The smooth yellow paste has a full, nutty, tasty flavour with earthy overtones. The texture is firm and hard, very similar to Cheddar. Rich lingering after taste. Unpasteurized cow's milk and animal rennet. Hard aged 18-20 months.

### Avalon

This cheese was created by James Aldridge in Godstone. The cheese is brine washed creating a strong, aromatic smelly cheese with an orange rind. It has a soft-creamy texture and a mild flavour. Pasteurized cow's milk and vegetarian rennet. Made in France, matured in Surrey.

### De Fouzon

Coated with an ash and sea salt mix, its smell is of mushroom and the flavour is nutty with a hint of lemon and salt followed by a mellow sweetness. Unpasteurized goat milk and animal rennet, semi-hard.

### Cotswold White \*

The cheese has a soft, creamy texture. The flavour is mellow and nutty with mushroom notes. Pasteurized cow's milk and vegetarian rennet, soft.

### Cote Hill Blue \*

Cote Hill has a pale-yellow paste and blue-green veining. The texture is soft and creamy, almost buttery. The flavour is mild and sweet with a pleasant savoury note from the veining. Unpasteurized Friesian cow's milk and vegetarian rennet, soft.

### Morbier

This cheese can be recognized by the black line of vegetable charcoal running through its yellow interior. Semi-hard, its flavour is neither mild or strong, the texture is supple and creamy to soft elastic. Unpasteurized cow's milk and animal rennet, semi-soft.