



Desserts

Raspberry & rose soufflé Mint sorbet	£7.25
Strawberry & kiwi tart Kiwi curd, textures of strawberry	£6.50
Baked yoghurt & rhubarb Confit orange & ginger	£7.25
Sweet & sour citrus salad Limoncello shot & candied zests	£6.25
Deconstructed banoffee pie Caramel panacotta, banana ice cream, biscuit crumb & chantilly cream	£7.25
Homemade 'Oreo' inspired biscuit Milk chocolate ice cream	£5.50
Selection of ice cream & sorbets 3 scoops with chocolate or caramel sauce	£4.50

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 & 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

Pinceszet 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 & fruit

75ml glass £4.95 | Bottle £37.50

GF = gluten free V = vegetarian VG = vegan - please ask for details on any allergens

All food is freshly prepared on the premises, so we try to accommodate specific requirements. Please do let your server know when placing your order if you have any intolerances and/or allergies including gluten free requirements - we will try to accommodate and adapt our menus as closely as possible or offer alternatives



Cheese Selection

Cheese

Selection of British & French cheeses

Artisan biscuits, truffle honey, grape chutney, celery & apple

Choose any 3 of the following

£6.50

The Truffler

An earthy character that will surprise & excite you, with the wild truffle tone that comes through. A devilishly flavoursome mould-ripened cheese that has no equal & would be thoroughly enjoyed by any cheese connoisseur. Using the very best Cornish milk.

Barkham Blue

A rich blue cheese with a smooth buttery texture & a 'melts in the mouth' flavour. Located in the village of Barkham on the Hampshire/Berkshire border. Made using pasteurised milk from Jersey & Guernsey cows, covered in an attractive mould-ripened rustic rind & vegetarian rennet.

Cherrywood

A strong sharp white cheddar with a deep smoky richness & a hint of whisky. This cheese is smoked over cherry instead of the usual applewood, giving it a more complex flavour. Unpasteurised milk & vegetarian rennet.

Ovale

An attractive & unusual oval-shaped goats cheese coated with an ash & sea salt mix. Its smell is of mushroom, & the flavour is nutty with a hint of lemon & salt followed by a mellow sweetness. Unpasteurised.

Langres la Cave

This unpasteurised cheese made using cow's milk has been washed & filled up with the Fontaine of Marc de Bourgogne which gives the cheese a fruity alcoholic taste. The cheese develops a beautiful bouquet & the texture becomes creamier.

Comté Grande Reserve

A concentrated flavour, with brown butter & roasted nut aromas & a sweet finish. It has a supple & slightly granular texture. Unpasteurised cow's milk.

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