DESSERT MENU

Pistachio Soufflé 7.25
Chocolate Ice-Cream

Saffron Panacotta 6.95
Mango Sorbet

Passionfruit Baked Yoghurt 6.25
Prosecco Jelly

Rich Chocolate Delice 7.50
Coffee Ice Cream, Salted Caramel Crisp

Affogato 5.95
Vanilla Ice-Cream with a Shot Of Espresso

Selection of Ice-Creams & Sorbet 4.50
2 or 3 Scoops, Chocolate or Caramel Sauce

Berry Eton Mess 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 | 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

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

3 cheeses* 6.75  6 cheeses 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.