



Desserts

Banana Soufflé Rum & Raisin Ice Cream	6.25
After Eight Chocolate Sphere Mint Ice Cream	8.25
Parsnip Crème Caramel Caramel Crisp	5.50
Mulled Wine Fruit Crumble Cinnamon Custard	6.00
Deconstructed Black Forest Gateau Chocolate Soil & Cherry Sorbet	7.50
Affogato Vanilla Ice Cream with a Shot of Espresso	4.00
Selection of Ice Creams and Sorbets 2 or 3 Scoops, Chocolate or Caramel Sauce	4.50

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

Princeszet 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



Cheese Selection

Selection of British and French Cheeses

artisan biscuits, chutney, grapes, celery and apple

3 cheeses* 6.50

6 cheeses 13.50

Ossau Iraty *

This cheese has a sharp, rich, spicy, nutty flavour with a pronounced taste of caramel. The paste is firm, granular and chewy. Unpasteurized ewe's milk and animal rennet. Hard aged 12 months.

Apple Bigod

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.

Pennard Red

This cheese is made with pasteurized milk, coloured with annatto to give the paste the deep orange colour. It has a firm texture, lactic flavour and a sweet aftertaste. Hard aged 6-8 months.

Alchester Blue *

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

Tipsy Billy *

The rind of the cheese is washed with cider matured in a whiskey barrel giving it its pale orange colour. The paste is white, moist yet creamy, with a rich, full flavour. Unpasteurized goat's milk. 3-4 weeks maturing.

Port Blue

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.