



Desserts £5.50

Please inform a member of staff of any allergies or special dietary requirements prior to ordering.

Macaé chocolate mousse

pistachio crème Anglaise

Vanilla pannacotta

apple gel, rhubarb compote, sesame seed tuile

Eton mess

strawberries, Chantilly, meringue, salted

pistachios

Sherry trifle

poached berries, black cherry sponge

Traditional summer pudding

Clotted cream & mixed summer berry coulis

Olive oil & polenta cake

vanilla mascarpone, raspberry & rosemary compote

Fresh fruit salad

choice of sorbet

Selection of ice creams & sorbets £3.50

sugar wafers & berries

Selection of British Cheeses £5.95

Choice of 4 cheeses served with crackers, chutney & grapes

Cornish Yarg - Cornwall

A young fresh cheese with a gentle citrus flavour. The texture is soft just under the rind but it is firm and slightly crumbly at the core.

Colston Bassett Stilton- Nottinghamshire

Mellow, smooth and creamy with evenly spread blue veins, Colston Bassett also balances sweet, savoury and salty notes.

Oxford Blue - Buckinghamshire

Creamy with a distinctive blue flavour that hints of dark chocolate and white wine with tarragon on the finish. It is considered aromatic & spicy

Oakwood Smoked Cheddar - Dorchester

Smoked over oak chips for several hours, Rich, full flavour with the addition of a hint of smouldering smokiness.

Savouries £5.75

Scotch Woodcock

scrambled egg with anchovies

Devils on Horse Back

spiced prune wrapped in bacon with mustard and cayenne pepper

Tunworth - Hampshire

A soft, white-rinded Camembert style cheese with thin, soft rind and rich, earthy mushroom fragrance. Flavour is long-lasting, sweet and nutty.

Golden Cross - Sussex

The goat cheese has a fine, firm texture and fresh, citrus flavour. As it matures the cheese becomes denser and develops stronger, more complex flavours.

Wookey Hole Cheddar - Somerset

Aged in the natural caves of Wookey Hole in Somerset, This traditional West Country cheddar is rich and tangy with distinctive earthy and nutty flavour.

Coffee, Tea & Mints £2.50

Liqueur Coffee £4.50

Dessert Wine

bottle glass

Dorgó Tokaji Édes Szamorodni £20.00 £4.90

Delheim Edelspatz, Stellenbosch £31.00

Chateau Fonrousse, Monbazillac £28.00

Port

bottle glass

Kopke Ruby Port £37.50 £3.10

Taylor's LBV Port £42.00 £3.40

Please note bottle sizes for port and dessert wines vary from 375ml to 750ml. All port wines by the glass are served in 50ml measures and dessert wines in 100ml measures