

Can We Recommend Our Cheese Course Before Dessert? (Savoury Before Sweet)

Cheese Course

Vintage Lincolnshire Poacher
Loxleys Walnut & Ale Cake, Mirabelle Plum Puree, Local Honey
£10.95 [2,4,7,10,11]

Cheese is enjoyed at its best when accompanied by a glass of
Taylor Vintage Port (50ml) £6.50

Desserts

Crème Caramel
Amaretto Biscuit, Candied Orange £9.95 [2,4,7,10]

'Black Forest' Pavlova
Sour Morello Cherries, Valrhona Chocolate Mousse, Cherry Sorbet,
Chocolate Shavings £10.50 [4,7,13,14]

'Tiramisu Sundae'
Whipped Mascarpone, Coffee Ice Cream, Date Sponge,
Coffee & Amaretto Syrup, Dark Chocolate £9.95 [2,4,7,10,13,14]

Loxleys Sticky Toffee Pudding
Rum Butterscotch Sauce, Clotted Cream Ice Cream £9.95 [2, 4, 7,14]

Pimms Jelly
Mint Meringues, Candied Lemon, Cucumber Sorbet £9.95 (Gluten & Dairy Free) [4]

Deconstructed Madagascan Vanilla & Strawberry Cheesecake
Macerated Strawberries, Pistachio & Hazelnut Praline £9.95 [10, 11] 

Classic Affogato
Vanilla Ice Cream, Amaretto Biscuit, Illy Coffee Espresso,
Topped with your choice of Liqueur £8.50 [2, 4, 6, 7, 10, 11, 13, 14]

Selection of Teas & Coffee Please ask for our selection

Dessert Wines

Luis Felipe Edwards 'Late Harvest' Viognier, 37.5cl Chile
50ml glass £6.10 37.5cl bottle £36.10

Domaine des Forges Coteaux du Layon, 50cl, Bordeaux, France
50ml glass £6.60 50cl bottle £44.20

**ALLERGY INDEX- 1 CELERY, 2 CEREALS (GLUTEN), 3 SHELLFISH, 4 EGGS, 5 FISH, 6 LUPIN, 7 MILK, 8 MOLLUSCS,
9 MUSTARD, 10 NUTS, 11 PEANUTS, 12 SESAME SEEDS, 13 SOYA, 14 SULPHUR DIOXIDE**



Vegan friendly. All food is prepared in an environment that contains nuts and nut traces. Please inform a member of staff of any allergies. Gluten-, Dairy- and Gluten & Dairy-Free Menus available on request.