

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

Cheese

3 Cheeses

Fig Relish, Wheat Biscuits £12.00 [2,7,14]

Organic Yarlington - Soft washed rind
Barkham Blue (suitable for vegetarians)
Pitchfork - 12 month aged cheddar

Cheese is enjoyed at its best when accompanied by a glass of

Taylor Vintage Port (50ml) £6.50

Desserts

Alphonso Mango Cheesecake

Passionfruit, Coconut Crunch, Coconut Ice Cream £9.95 [2,7]

Rum Baba

Spiced Pineapple, Whipped Tonka Bean Mascarpone, Dried Mandarin £9.95 [2,4,7]

Dark Chocolate & Peanut Butter Tart

Pistachio, Vanilla Honey Crème Fraiche £10.95 [2,4,7,10,11,13]

Loxleys Sticky Toffee Pudding

Butterscotch Sauce, Clotted Cream Ice Cream £9.95 [2,4,7]

Almond Milk Pannacotta

Peach, Raspberry, Toasted Almonds, Orange Sorbet £9.95 (Gluten Free) [10]

Classic Affogato

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

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.