

## *Can We Recommend Our Cheese Selection Before Dessert? (Savoury Before Sweet)*

### **Cheese Selection**

Carefully chosen Artisan French & British cheeses Served with  
Jelly, Wheat Biscuits

**3 Cheeses - £14.00**

over and above Cheese is enjoyed at its best when accompanied by a glass of  
**Taylor Vintage Port (50ml) £5.70**

### **Desserts**

#### **Deconstructed Alphonso Mango Cheesecake**

Strawberry Meringues, Coconut Yoghurt, Matcha Tea Powder,  
Candied Pecans, Lemon Sorbet £9.95 [10, 11]

#### **Lemon & Poppy Seed Posset**

Raspberry Compote, Caramelised White Chocolate,  
Lavender Shortbread £9.95 [2, 7]

#### **Valrhona Chocolate Mousse**

Salted Caramel, Raspberry Financier, Gingerbread Ice Cream £10.50  
[2, 4, 7, 9, 10, 11, 13]

#### **Loxleys Sticky Toffee Pudding**

Rumbullion Butterscotch Sauce, Banana Ice Cream £9.95 [2, 4, 6, 7]

#### **Warm Treacle Tart**

Rum Soaked Raisins, Clotted Cream, Candied Lemon £9.95 [2, 4, 7, 14]

#### **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 £5.70      37.5cl bottle £32.20**

Château La Rame, Ste-Croix-du-Mont, 50cl, Bordeaux, France

**50ml glass £6.25      50cl bottle £40.00**



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.