



DESSERTS

Sticky Toffee Pudding	9
Muscovado sauce, vanilla ice cream	
Choux Bun	9
Miso caramel braised apple, crème diplomat, Granny Smith sorbet, oat & nut crumble	
Frangipane & Cherry Tart	9
Morello cherry gel, clotted cream	
Dark Chocolate Cremeux	9
Orange caramel, chocolate sorbet, cookie crumb, orange olive oil	
Selection of Ice Creams (3 scoops)	7
Flavours - Vanilla, chocolate, strawberry, caramel honeycomb, salted caramel, mint choc chip, red cherry swirl	
Affogato al Caffè	5
A scoop of vanilla ice cream, 'drowned' with a shot of hot espresso	

A Selection of British Artisan Cheeses

ANY THREE 12
ALL FIVE 16

Blue Murder, a soft, creamy blue cheese from the Scottish Highlands, known for its bold, intense flavour and unique characteristics.

Ashcombe, a smooth, award-winning cheese inspired by Morbier, with its iconic line of wood ash. Perfectly creamy and full of rich balanced flavour.

Driftwood, a soft, creamy, ash covered goats' cheese with a deliciously citrusy taste.

Baron Bigod, a full flavoured soft brie-style cheese with a nutty, mushroom flavoured rind.

Charcoal Cheddar, a deliciously creamy mature cheddar blended with real charcoal, offering a truly unique taste which is distinctive yet never overpowering.

Dessert Wine

Californian Essensia Orange Muscat, 2019

75ML GLASS 8.30
THE BOTTLE 33