

Desserts

Amedei white chocolate and calvados cheesecake 9.00

Roasted cinnamon biscuit, Burnt white chocolate, pear William sorbet

We recommend: Late Harvest, Chille 50ml 4.00

Tonka bean pannacotta, coffee and walnut cake 8.00

Cognac jelly, crème brulee ice cream

We recommend: Tokaji 6 puttonyos 2005, Hungary 50ml 8.00

Apple and cardamom frangipan slice 7.50

Lime gel, milk sorbet, bachelor's buttons

We recommend: Sauternes 2012, France 50ml 4.50

Rebellion red ale cake 7.50

dried fruit Puree, malt ice cream

We recommend: Pinot Noir Late Harvest 2015, Argentina 50ml 5.50

Ice cream and sorbet selection 5.50

Salted caramel, puffed rice

We recommend: Pedro Ximenez sherry, Spain 50ml 4.50

Some dishes may not be suitable for dietary requirements

Please do advise our knowledgeable team

British Artisan Cheeses

Choose 3 for £9 or 5 for £12.50 or 7 for £14.50

Waterloo

Delicately-flavoured, Guernsey-milk cheese, made in Berkshire. A British take on Brie, with a sweeter, more delicate flavour.

Perl Wen

Perl Wen 'white pearl' is a creamy organic brie style, soft and succulent with a citrus centre. Caws Cenarth is the oldest established producer of Welsh Farmhouse Caerffili

Golden Cross 'Gold winner at the 2017 Artisan Cheese Awards'

Made by Kevin and Alison Blunt Golden Cross cheese is sweet, soft and delicately 'goaty' and grassy, from the milk of their own goats, which are fed only on pasture or hay

Wyfe of Bath

Made with organic cows' milk, from a recipe inspired by Gouda. As a hand-made, single-herd cheese, sweet and rich, and redolent of buttercup meadows

Berkswell

Stephen Fletcher's pecorino style cheese, sweet and nutty, with a hint of caramel and a definite tang on the finish

Montgomery Cheddar

This Somerset cheese is made with skill and care, aged in cloth and stripped after a long maturing process. It's golden and glorious, with a nutty, complex, real depth of flavour

Cropwell Bishop

A traditional, hand-ladled Nottinghamshire Blue Stilton. Smooth, creamy and open textured, the cheese is buttery and complex, with a slightly spicy long finish

For a selection of milder cheeses we recommend: Pinot Blanc, 2015, France

125ml 5.80

For a selection of stronger cheeses we recommend: Banyuls oak aged reserve 2013

75ml 8.00

Our artisan cheeses are all served with seasonal chutney, artisan bread and biscuits

On tables of 6 or more, a discretionary 10% service will be added

All gratuities and service charge go direct to the staff