

Desserts

Amedei dark chocolate cheesecake 8.00

Roasted hazelnuts granola, tonka bean and Jerusalem artichoke ice cream

We recommend: Banyuls oak aged reserve 2013 France 70ml 8.00

Sicilian lemon and meringue 7.50

Buttermilk panna cotta, lemon grass ice cream

We recommend: Late harvest sauvignon blanc La Playa Chile 70ml 6.50

Salted caramel tart 7.00

Barrel aged rum, sun ripened pineapple sorbet, sable pastry

We recommend Sauternes Chateau Les Mingets 2013, France 70ml 7.50

Soufflé of heather honey and yogurt 9.50

Yuzu ice cream, sesame tuille

We recommend: Tokaji 2006 6 puttonyos, Hungary 70ml 9.50

Ice cream and sorbet selection 5.50

We recommend: Pedro Ximenez Sherry, Spain 50ml 4.50

Some dishes may not be suitable for dietary requirements

Please do advise our knowledgeable team

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

All gratuities and service charge go direct to the staff

British Artisan Cheeses

Choose 3 for £9 or 5 for £13.50 or 7 for £15.50

Waterloo

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

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.*

Oglesfield Gold Medal 2018

*Made using beautifully rich Jersey milk by Jamie Montgomery & Wayne
Mitchell of Montgomery
Cheese making family. The cheese is washed in a special brine every three
days to attain a slightly pungent sticky rind, which softens the cheese paste
and significantly intensifies the flavour*

Cornish Kern - Supreme Champion at the World Cheese Awards 2017

*Made by Catherine Mead at Lynher Dairies, Kern is a very special cheese
indeed, a hard cheese, firm to the cut but slightly flaky in the middle, it is
buttery with caramel notes and a deep savoury aroma as it develops over
sixteen months within its black wax coating.*

Montgomery Cheddar Reserve Champion 2018

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

Duckett’s of Caerphilly Best Territorial 2018

*A lactic, fresh crumbly traditional caerphilly cheese with a bright, zesty
flavour.
Made at the Westcombe dairy by Tom Cadler*

Burt’s Blue

*Made by Claire Burt in Cheshire from local milk, this little blue cheese is
creamy in texture,
With a sweet tang from blue veins*

For a selection of milder cheeses we recommend: Pinot Gris, 2015, New Zealand

125ml 6.00

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

70ml 8.00

Our artisan cheeses are all served with mixed nuts, handmade breads and water biscuits