

Desserts

Buttermilk and hay infused panna cotta 8.00

Almond granola, rosemary, apple granita

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

Rice pudding 8.50

Milk skin crisp, cherry and anise gel, bluebell 'champagne' jelly, milk sorbet

We recommend: Chateau Ramon Monbazillac 2015, 70ml 7.50

Sticky toffee pudding 8.00

Medjool dates, rum and raisin ice cream, Pedro Ximénez caramel

We recommend: Chateau Ramon Monbazillac 2015, France 70ml 7.50

Soufflé of heather honey and yogurt 9.50

Yuzu ice cream, sesame tuiles

We recommend: Tokaji 2013 6 puttonyos, Hungary 70ml 9.50

Ice cream and sorbet selection 6.50

We recommend: Pedro Ximenez Sherry, Spain 50ml 4.50

Some dishes may not be suitable for dietary requirements

Please do advise our knowledgeable team

For 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

We work closely with Neal's Yard Dairy
to bring a selection of the best seasonal, artisan cheeses

Choose 3 for £9.50, 5 for £15.50

St Jude (Bungay, Suffolk)

Made by Julie Cheyney at Fen Farm Dairy in Suffolk, St Jude is soft cheese with a rich buttery savoury flavour. The texture is luxuriously light, fluffy and mousse-like.

Sinodun Hill (Little Wittenham, Oxfordshire)

Made by Rachel Yarrow and Fraser Norton. The yoghurt flavour of this cheese is complemented by a delicate, almost red-fruit flavour from the rind. It's rind is wrinkly with a golden colour; the texture of the paste is pleasantly light, almost whipped.

Durrus (Coomkeen, West Cork)

Made by Jeffa Gill in Co Cork. A smooth, soft washed-rind cheese; flavours range from milky and buttery at the paste, to vegetal with a cocoa-like bitterness at the rind. The aftertaste is sweet and reminiscent of caramel, even chocolate..

Montgomery's Cheddar (North Cadbury, Somerset)

Montgomery's cheddar tends to be the driest and most friable of the cheddars. Rich, brothy and savoury flavours and an almost-crystalline texture that melts in the mouth.

Stichelton (Welbeck, Nottinghamshire)

Made by Joe Schneider Stichelton can exhibit a multitude of long lasting flavours ranging from green apples to beef stock. It has a juicy acidity and toasty, biscuity notes towards the rind. The texture tends to be soft and creamy

*For a selection of milder cheeses we recommend: Pinot Gris, 2015, New Zealand
125ml 6.40*

*For a selection of stronger cheeses we recommend: Banyuls oak aged reserve 2013
70ml 8.00*

Our artisan cheese selections are all served with roasted nuts,
Yorkshire parkin, water biscuits, oatcakes and grapes