

Desserts

Malted grain carrot cake 8.00

Sweet potato and bourbon, maple and walnut ice cream

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

Amedei chocolate and Foxdenton rum 9.00

Coffee brûlée, tonka bean and Jerusalem artichoke ice cream

We recommend: Chateau Ramon Monbazillac 2015, 70ml 7.50

Sticky toffee pudding 8.50

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

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

Tea and cake soufflé 9.50

'Victoria sponge', strawberry jam, Virunga earl grey ice cream

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

Black treacle tart 8.00

Almond, cointreau ice cream

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, a small soft cheese with a rich, buttery, savoury flavour.
The texture is luxuriously light, fluffy and mousse-like*

Innes Log (Near Tamworth, Staffordshire)

*Made by Joe Bennett and the Neal's Yard Dairy maturation team.
Flavours of young hazelnut, bright acidity and grass. Textures are dense and fudgy*

Coolea (Coolea, Cork)

*Made by Helen and Dick Willems, this is a smooth and closed texture cheese, flavours are
sweet and rich with hints of caramel, butterscotch and honey*

Pitchfork Cheddar (Somerset, England)

*Made by Trethowan's Dairy that moved from Wales to Somerset in 2014, this is a "proper, old-
fashioned Cheddar": full-bodied with a dense, creamy texture and an acidic, juicy bite*

Stichelton (Welbeck, Nottinghamshire)

*Joe Schneider set up to revive the tradition of making unpasteurised Stilton. Unable to call his cheese
'Stilton', he set upon the name Stichelton (the old name for the town of Stilton). This cheese is creamy,
rich and nutty, with a gentle blue tang*

*For a selection of milder cheeses we recommend: Pinot gris, 2018, New Zealand
125ml 6.80*

*For a selection of stronger cheeses we recommend: Banyuls oak aged reserve 2013
70ml 8.50*

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