

DESSERTS

£5.50

Sticky toffee pudding

hot toffee sauce and vanilla ice cream

recommended accompaniment - Pedro Ximenez Sherry £3.95 50ml

Sticky and sweet; there are coffee, liquorice, prune, fig, raisin, and a dozen other fleeting scents with a surprising lightness and delicacy.

Traditional Eton mess

with crushed meringue, strawberries, raspberries and whipped cream

recommended accompaniment – Hollick ‘the nectar’ £3.95 125 ml

Lemon tart

vanilla ice cream

recommended accompaniment – Keith Tulloch Botrytis Semillion £3.95 125 ml glass

Warm velvet chocolate torte

pistachio ice cream

recommended accompaniment - Maury Mas Amiel £3.95 125ml

This rich, dark and fruity red has soft ripe tannins that balance perfectly with dark chocolate

Crème brulee

with grand marnier

recommended accompaniment – Graves £3.95 125 ml glass

Soft ripe fruit flavours without being too overpowering for the delicate vanilla aroma's

Iced tiramisu parfait

chocolate ice cream, coffee anglaise

recommended accompaniment – Moscato passito £3.95 125ml glass

CHEESE SELECTION

£5.50

A selection of 3 fine British or Irish cheeses
served with biscuits, grapes and chutney

Spewood

Berkshire

The cheese is creamy in the mouth, melting to release its distinct sweet, caramel flavour, which is superbly balanced with acidity.

Mrs Bells Blue

Yorkshire

A soft, creamy, blue ewes milk cheese, produced using 100% fresh ewes milk, Mrs Bells Blue is considered to be a true contender to other continental ewes milk blue cheeses. It has a creamy texture with a slightly salty, complex, blue flavour which tantalises the taste buds.

Golden Cross

Sussex

Golden cross is a St Maure style cheese, handmade using unpasturised goats milk and vegetable rennet, giving it a dense, full and creamy finish.

Recommended accompaniment – Port

Krohn lbv	£3.95	50ml	Taylors 20 year old	£6.25	50ml
		Colheita 1968		£7.50	50ml