

P U D D I N G S

Sticky Toffee Pudding	12.95
Pecans, Vanilla Ice Cream	
<i>N.V. Sandeman 10 Years Old Tawny - Douro Valley, Portugal 75ml</i>	12.50
Crème Caramel	12.50
Armagnac Soaked D'Agen Prunes	
<i>Rutherglen Topaque, Morris of Rutherglen - Victoria, Australia 75ml</i>	15.00
Craquelin Choux	12.00
Hazelnut Praline	
<i>2020 Ben Rye, Donnafugata - Sicily, Italy 75ml</i>	24.00
Warm Chocolate Cake	12.95
Coffee Sabayon	
<i>2016 Giovanni Allegrini Recioto Classico - Veneto, Italy 75ml</i>	21.00
Rice Pudding	13.95
Rose, Quince & Candied Walnuts	
<i>2017 Château Laville, Jean-Christophe Barbe - Sauternes, France 75ml</i>	15.00

I N - H O U S E S O F T S E R V E

Apple, Sorrel & Oats	10.50
Rhubarb, Ginger & Lemon Curd	10.50
Salted Caramel & Popcorn	10.50

C H E E S E

Colston Bassett Stilton	14.50
Nottinghamshire - Rich and Creamy - Cow's Milk - Unpasteurised	
<i>2015 Barros LBV - Douro Valley, Portugal 75ml</i>	12.00
Banyuls-Soaked Cashel Blue	13.50
Tipperary - Full and Buttery - Cow's Milk - Pasteurised	
<i>PX El Candado, Valdespino - Jerez, Spain 75ml</i>	10.00
Montgomery Cheddar	14.00
Somerset - Rich and Savoury - Cow's Milk - Unpasteurised	
<i>N.V. Sandeman 10 Years Old Tawny - Douro Valley, Portugal 75ml</i>	12.50
Baron Bigod	14.50
Suffolk - Silky and Mushroomy - Cow's Milk - Unpasteurised	
<i>1996 Barros Colheita - Douro Valley, Portugal 75ml</i>	15.00

*For food allergies and intolerances please alert your server.
A discretionary 15% service charge will be added to your bill. Prices are VAT inclusive.*