

Warm 70% Callebaut Chocolate Pudding £11

Pistachio ice-cream *685kcal*

Muscat, Buitenverwachting 1769 2016, South Africa 13%

Vanilla Crème Brûlée £9.5

Calvados & apple compote, freshly baked madeleine * *644kcal*

Chateau Coutet 1er Cru Classe Sauternes Barsac 2014 Boudeaux, France 14%

Buttermilk Pannacotta £10

Poached pear, gingerbread crumb * *394kcal*

Nyetimber Cuvée Cherie Demi Sec NV West Sussex, UK 12% v

Home-grown Blackberry Soufflé £12

Blackberry sorbet *406kcal*

Angelorum Recioto della Valpolicella, Veneto, Italy

Ice cream & sorbet £2 per scoop

Please ask your server for today's flavours

The Farmhouse British Cheeseboard

Quince membrillo, crackers **£15 (v)** *540kcal*



Stichelton Blue (Nottinghamshire) – Juicy, creamy and nutty with a rich yet gentle blue note with toast flavours towards the rind.

Brightwell Ash (Oxfordshire) – The ash coated Goats cheese has a fresh and tangy taste with a more crumbly compact texture enhanced by the ash coat.

Quicke's Mature Cheddar (Devon) – An artisan hand clothed cheddar matured for a minimum of 14 months creating an outstanding depth of flavour.

Yarlington (Gloucestershire) – A silky smooth soft cheese washed in cider meaning the cheese is both complex and intricate but has a most definite refined and polished finish. It's a little fruity, but also somewhat meaty, silky in texture and smooth.

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. A FULL ALLERGEN MENU IS AVAILABLE ON THE ABOVE QR CODE. ALL DISHES ARE FRESHLY PREPARED IN HOUSE. CALORIE INFORMATION MAY FLUCTUATE AND WE CANNOT GUARANTEE THE ABSENCE OF ALL ALLERGENS. ADULTS NEED AROUND 2000 KCAL A DAY

(*) non gluten containing ingredients | (**) dish can be altered to non gluten containing ingredients

(v) VEGETARIAN | (ve) VEGAN

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL BILLS.