

Chilled Callebaut 70% Fondant * £10 (v)

Black Cherry, coco nib

Masi Angelorum Recioto della Valpolicella 2019 - £15

Apricot Posset ** £8.5 (v)

Poached apricot, pistachio, rapeseed oil sponge

Chateau Coutet, Barsac F^r Grand Cru Classe 2015, Bordeaux, France - £17

'Elegance' Strawberry Parfait* £9.5 ** (v)

Prosecco jelly, strawberry & mint salad

Burn Valley Solar Late Harvest 2021, Norfolk, England - £13

Gooseberry & Almond Frangipane Tart £8.5 (v)

Gooseberry sorbet

Buitenverwachting 1769 Muscat 2021, Constantina, South Africa - £10

Ice cream & sorbet £2 per scoop

Please ask your server for today's flavours

The Farmhouse British Cheeseboard ** £15

Quince membrillo, crackers (v)

Donna Antonia 20yr old Tawny NV Ferreira, Douro, Portugal £12.5

Stichelton Blue (Nottinghamshire) | Brightwell Ash (Oxfordshire)

Quicke's Mature Cheddar (Devon) | Yarlington (Gloucestershire)

Please let your server know if you have any allergies or intolerances. A full allergen menu is available on request. 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 of 12.5% will be added to all bills.