

DESSERTS

FROM THE KITCHEN

Salted caramel tart, milk ice cream £9 *588kcal*

Vanilla set cream, Pimm's jelly, Sharrington strawberries, Nyetimber & hibiscus granita £9 *232kcal (gf)*

Warm coconut sponge, passionfruit curd, peach, Sherrington raspberry, peach sorbet, lime meringue £9 *593cal*

70% Callebaut dark chocolate flan, apricot, elderflower ice cream £10 *451kcal (gf)*

Ice cream/sorbet £2 *per scoop*

Please ask your server for today's flavours

Farmhouse cheese board, quince membrillo, crackers £13 *570kcal*

Isle of Mull

A hearty Scottish cheddar with a firm, fondant like texture that tends to be slightly more compact than other cheddars.

Reblochon

Reblochon has a slight scent of the cellar and a mild fruity taste with an intense nutty aftertaste.

Lou Perac

A small natural rinded ewe's milk cheese. Soft, uncooked and unpressed. Soft rind, nutty aroma, & sweet taste. From Larzac in Rouergue province, Midi Pyrenees.

Blu Di Buffala

A highly acclaimed blue cheese that has a number of awards, it has a light flavour with a slight sweetness, while the slightly open texture keeps it shape and melts in the mouth

FROM THE BAR

Espresso Martini £10

Absolut vanilla, Kahlua, 'Hot Numbers' Espresso

Flat White Martini £10

Absolut vanilla, Baileys, 'Hot Numbers' Espresso