

DESSERTS

Callebaut Chocolate Crèmeux ** £10 (v) 915kcal

Caramelised pecan & banana ice cream, toffee popcorn, warm chocolate sauce *Espresso Martini - £11*

Passionfruit Pannacotta ** £9 (v) 645kca1

White chocolate cream, pornstar martini sorbet

Tokaji Aszu 5 Puttonyos, Oresmus 2013, Tokaji, Hungary - £22

The Farmhouse Treacle & Ginger Tart £9 (v) 320kcal Lime & ginger sorbet

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

Lemon Verbena Custard ** £10 (v) 540kcal Vanilla sablé biscuit, Sherrington strawberries

Chateau Coutet, Barsac Ier Grand Cru Classe 2015, Bordeaux, France - £17

Ice cream & sorbet £2 per scoop
Please ask your server for today's flavours

The Farmhouse British Cheeseboard ** £15

Quince membrillo, crackers (v) 541kca1

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 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 of 12.5% will be added to all bills.