

DESSERTS

We are bringing to you a selection of wild foraged plants, flowers and berries
we receive directly from our fine food forager.
What's good in the British Isles paired with exquisite flavours from around the world.

chocolate and pitanga 10.5

SINGLE ORIGIN PERUVIAN CHOCOLATE GANACHE WITH PITANGA ICE CREAM
VEGAN BY NATURE, NAUGHTY BY CHOICE - GF/VG

black truffle crème brûlée with porcini ice cream 12.5

WE'VE CREATED TWO DIFFERENT VERSIONS OF THIS TREAT, ONE USING TRADITIONAL RECIPES, AND ANOTHER WITH PLANT-BASED INGREDIENTS ONLY. PLEASE LET US KNOW IF YOU WANT THE PLANT-BASED VERSION. GF

plant-based cheesecake of cupuaçu 9

SERVED WITH A THICK BRITISH SUMMER BERRY COULIS. NATURALLY VEGAN, DELICIOUS AND PROTEIN RICH

amazonian trio 8

AÇAÍ - CUPUAÇU - PITANGA

A SELECTION OF HOMEMADE SORBETS

...AND NOPE, YOU CAN'T HAVE THEM SEPARATELY.

THESE ARE MADE FROM THE SUPERFOOD FRUITS OF THE AMAZON FOREST. TRY, YOU MIGHT EVEN LIKE IT GF/VG

TRADITIONAL CHEESE SELECTION

ORGANIC AWARD-WINNING VEGETARIAN CHEESES FROM CELTIC HERITAGE MADE BY BRITISH FAMILIES IN CORNWALL AND WALES

CHOICE OF THREE £10 HAVE ALL FIVE FOR £15

GOLDEN CENARTH - SEMI-SOFT, CIDER WASHED RIND, NUTTY AND UNIQUE SAVOURINESS,

BY CAWS CENARTH FROM CARMARTHENSHIRE, WALES SUPREME CHAMPION AT THE BRITISH CHEESE AWARDS

PERL LAS - SUPERB HIGHLY REGARDED ORGANIC BLUE CHEESE MADE BY MULTI-AWARD WINNER CAWS CENARTH

KELTIC GOLD - FROM SUE PROUDFOOT OF WHALESBOROUGH FARM, BUDE, CORNWALL, PUNGENT, EARTHY AND SOFT. MULTI AWARD WINNER INCLUDING SUPER GOLD AT THE WORLD CHEESE AWARDS AND GOLD AT THE BRITISH CHEESE AWARDS

CORNISH SMUGGLER - A SUPER ATTRACTIVE-TRADITIONAL CHEDDAR-STYLE CAVE AGED CHEESE BY SUE PROUDFOOT OF WHALESBOROUGH FARM. BRONZE AT THE BRITISH CHEESE AWARDS

MISS MUFFET - SWEET CONTINENTAL STYLE, SUPPLE TEXTURE AND NUTTY, FROM SUE PROUDFOOT. BRONZE AT THE WORLD CHEESE AWARDS

THE FINEST PLANT-BASED CHEESE SELECTION

ARTISANAL ORGANIC PLANT-BASED CHEESE ALTERNATIVE. MADE WITH TRADITIONAL CHEESE-MAKING CULTURES. FROM THE AWARD WINNING PRODUCER: VEGGIE SISTERS (WEGE SIOSTRY)

CHOICE OF THREE £12 CHOICE OF FIVE £17

CRANBERRY - DELICIOUS CONTRAST OF TANGY AND DELICATELY SWEET. EASY ON THE PALETTE

RED PEPPERCORN - BEAUTIFULLY SOFT AND CREAMY WITH PINK CRUNCH FROM THE CRACKED PEPPERCOR.

CREAMY - CAREFULLY CRAFTED, TRADITIONAL TECHNIQS, THE FINEST INGREDIENTS. LIGHT FLAVOURS

FERMENTED 'FETA' - WELL DEVELOPED FLAVOURS AND TEXTURE DUE TO A COMPLETE FERMENTATION PROCESS..

AGED CHEDDAR - HARD AND NATURAL FLAVOUR THAT COMES FROM NATURAL CULTURE

AFTER DINNER

HAPPY COFFEE (25ml)

Irish (whisky) 9
French (brandy) 9
Italian (amaretto) 8

BRANDY (25ml)

Cognac VSOP Guy Pinard 8
Bas Armagnac Saoubi 10
Calvados VS Claque Pepin 7
Limoncello 6

DESSERT WINE (50ml)

Piedra Luenga Jerez Fino - aged dry sherry 7.5
Hidalgo Pedro Ximenez - sweet sherry 7
Porto 'Terra Prima' Fonseca 7
Sauternes Château Dudon 7
Malbec Dulce Bousquet Argentina (stunning) 8
Heaven on Earth Muscat South Africa 9