

Desserts

Crème Brûlée, Oak Park Dairy Shortbread (GFA V)
(Chef's Dessert Wine pairing - Monbazillac)

Littlepod Vanilla Rice Pudding, Osmanthus & English Quince Compote (VE GF)
(Chef's Dessert Wine pairing - Sauternes)

Hukambi 53% Single Origin Chocolate Crèmeux, White Chocolate & Matcha Chantilly, Crushed Hazelnuts (GF)
(Chef's Dessert Wine pairing - Muscat)

Cheese Board, Homemade Chutney, Crackers, Grapes & Celery (Supplement £4.5)
(Chef's Dessert Wine pairing - Tawny Port or Sauternes)

Solstice – *Washed rind soft cheese using Jersey Cow's milk. Made in Pylle, Somerset*
Moo'dy Blue – *Semi-soft, mild blue cheese, delicate veining, earthy-sweet, creamy texture*
Quicke's Mature Cheddar Truckle – *Clothbound, naturally matured, creamy and buttery*

Dessert Wine

41	Château Le Fagé Monbazillac - Dordogne, France (37.5cl) <i>Ripe botrytised fruit, marmalade nose, luscious honey flavours, pineapple and lemon hints</i>	£ 5.50 50ml £ 25.00 ½ Btl
42	Stanton & Killeen Rutherglen Muscat - Victoria, Australia (37.5cl) <i>Luscious & intense with complex fig & prune flavours & rich Muscavado sweetness</i>	£ 6.25 50ml £ 28.50 ½ Btl
43	Sauternes Maison Sichel 2020 - Bordeaux, France (37.5cl) <i>Rich, luscious & very elegant with complexity & weight. The ultimate dessert wine!</i>	£ 6.75 50ml £ 33.00 ½ Btl

Port

44	Kopke LBV 2018 - Portugal <i>Wonderful aromas of intense ripe berry fruit. Dense, full bodied on the palate & well balanced</i>	£ 5.50 50ml £ 35.50 Btl
45	Kopke 10 Year Old Tawny Port – Portugal <i>Woody bouquet, dried fruits & raisins, full bodied, irresistible & complex</i>	£ 5.50 50ml £ 35.50 Btl

Coffee

Selection of Coffee and Tea served with Homemade Biscotti from £ 3.95

Please advise of any Food Allergies or Intolerances

V Vegetarian GF Gluten Free VE Vegan GFA Gluten Free Available VEA Vegan Available