



DESSERTS

Sticky Toffee Pudding

Salted caramel sauce, vanilla ice cream
12.95

Rhubarb & Custard Souffle

Vanilla anglaise, shortbread
14.95

Warm Raspberry & Frangipane Tart

Raspberry compote, clotted cream ice cream
11.95

The Cherry On Top

White chocolate & cherry cheesecake, chocolate crumb
14.95

Lemon Curd Parfait

Pink peppercorn meringue, strawberry gel
14.95

The Tempus Bomb

Marshmallow, chocolate brownie, honeycomb, warm toffee sauce
16.95

Selection of Ice Cream

Vanilla tuille
9.95

DESSERT WINE

Tokaji 5 Puttonyos Pajzos

75ml
12.00



Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. The Tempus cannot guarantee that all fish or game will be totally free from bones or shot. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. As hot food and drinks are served to the table, please ensure your children are supervised at all times to minimise the likelihood of harmful accidents occurring. A discretionary optional service charge of 10% will be added to your bill.



CHEESE

HARVEY & BROCKLESS

the fine food c^o

The Tempus Cheese Offering

Wensleydale Blue, Wensleydale Creamery, Hawes, North Yorkshire - P, V, A

Close textured, creamy blue cheese with a delicate, mellow, yet full flavour. The award-winning Wensleydale Blue is handcrafted at the Wensleydale Creamery, in the Yorkshire Dales to a traditional recipe using milk from local farms.

Sparkenhoe Red Leicester, Leicestershire Cheese, Warwickshire, England - UP, NV, Cow's Milk

Traditional farmhouse Red Leicester had become extinct at the beginning of the 21st century with factory versions of the cheese dominating shop shelves. That was until husband-and-wife team David and Jo Clarke revived this classic British territorial in 2006, using a traditional recipe and raw milk.

Waterloo, Village Maid, Berkshire - UP, V, Cow's Milk

Waterloo cheese is soft, rich and buttery like a hollandaise sauce, but with a lactic finish emanating from its centre. It is made by Anne and Andy Wigmore in Berkshire and was originally made with Guernsey milk from the Duke of Wellington's estate which was acquired by the very first Duke after the battle of Waterloo in 1817.

Jersey Aged Gouda, Vandestre, Netherlands - P, V, Cow's Milk

Crafted in the Netherlands from rich Jersey cow's milk, this Pure Jersey Aged Gouda by Vandestre offers a deep, caramelized sweetness with notes of toasted nuts and butterscotch. Carefully matured to develop its firm, crystalline texture, the cheese delivers a balanced intensity and lingering savory finish.

Accompanied with fruit conserve, Northumberland honey and a selection of sourdough crackers.

18.95



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