

Afterwards

PUDDINGS

Choux Bun

*Pedro Ximenez Cremeux,
Coffee Diplomat*
12.5

Hay Custard Tart

*Yorkshire Rhubarb
Sorbet & Jelly*
13

Jerusalem Artichoke Sticky Toffee Pudding

Creme Fraiche Ice Cream
12.5

Recommended Wine Pairing

Graham's 10yo Tawny Port
(Douro, Portugal)
8

Recommended Wine Pairing

Grascher Himmelreich Auslese,
J.J Prüm (Mosel, Germany)
13

Recommended Wine Pairing

Sauternes, Sichel 2020
(Bordeaux, France)
8

SOFT SERVE

Homemade soft serve ice cream made with yoghurt & locally foraged ingredients.

Spice Pear, Parkin & Walnut Sundae

Blackcurrant & Sweet Cicely Sundae

Sea Buckthorn & Dark Chocolate Sundae

All 11



CHEESE

Our cheese is supplied by the award-winning cheesemongers, The Courtyard Dairy.

Dale End Cheddar – *Strong, Tangy, Rich* (Cows / Unpasteurised)

Cote Hill Blue – *Soft, Creamy, Delicate* (Cows / Unpasteurised)

Dorstone – *Citrus, Perfumed, Light* (Goats / Pasteurised)

Barberry Jelly, Rosemary Honey, Seed Crackers & Oat Biscuits

One Cheese 6 | Two Cheeses 12 | Three Cheeses 18

SWEET WINE FLIGHT

Why not try three of our favourite sweet/fortified wines?

Natural Sweet Chenin Blanc (Paarl, South Africa)

W. & J. Graham's 10yo Tawny Port (Douro, Portugal)

Pedro Ximenez, Barbadillo (Jerez, Spain)

16 for all 3
(50ml measures)