

PUDDING

£6.50

Caramelised apple Clafouti (GFIA)

Served with apple purée & salted caramel ice cream

White chocolate cheesecake (GFIA)

Served with macerated strawberries

Lemon posset (GFIA)

Topped with fresh passionfruit, almond shortbread

Chocolate brownie (GFIA)

Raspberry coulis Vanilla ice cream, winter berries

Selection of ice creams/sorbets £1.50 per scoop

Vanilla, strawberry, chocolate, rum & raisin, salted caramel, raspberry or lemon sorbet

Cheese (GFIA) £9

Barkham blue

Wooley Hole cave aged cheddar (V)

Tunworth soft

Served with homemade onion chutney, walnuts,
crackers

DESSERT WINE 50ML / BOTTLE

Berry Bros. & Rudd Sauternes 2015
Appellation Sauternes Controlee £7 / £40

Muscadet de Beaulieu-de-Venise, Vin Doux Naturel
Domaine de Durban, Rhone £7 / £40

Maury Solera 1928, Cask No. 755, Vin Doux
Naturel
Les Vignerons de Maury, Roussillon £7 / £40

PORT 50ML

Berry Bros. & Rudd St
James's Finest
Reserve Port
Quinta De La Rosa £4.60

Berry Bros. & Rudd
William Pickering 20-
Year-Old Tawny Port
Quinta do Noval £5.50

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

GFIA – gluten free ingredients option available