

WINTER PUDDINGS

- Warm Chocolate Fondant**, Honeycomb Ice Cream & Honeycomb 7.50
- Mulled Wine Poached Pear**, Vanilla Ice Cream 6.50 🍷
- Raspberry & Almond Sherry Trifle** 6.50
- Chocolate Truffle Cheesecake**, Black Cherry Compote & Crème Fraîche 6.75
- Apple Tart Tatin**, Vanilla Ice Cream 7.00 🍷
- Sharing Pudding Board** - Chocolate Fondant, Apple Tarte Tatin, Lemon Posset, Baileys Cheesecake & Honeycomb Ice Cream 14.50
- Salcombe Dairy Ice Creams & Sorbets 5.75**
Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Blackcurrant Sorbet

TOUCH OF SWEETNESS

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75

WINTER CHEESES

Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits.

- Choose all four cheeses 10.50**
Choose any three cheeses 7.75
Choose a single smidgen of cheese 3.75

Choose from:

ASHLYNN GOATS'

Lovely citrusy new goats' cheese. Brilliant white, with an edible ash rind. (Vegetarian)

GILLOT CAMEMBERT

Exceptional cheese made from raw cows' milk to a 1912 recipe. Moulded with a ladle by one of the last traditional Camembert makers. Creamy, oozy, delicious.

BEAUVALE BLUE

The famous Stilton-maker, Cropwell Bishop, has branched out with this English version of a Gorgonzola-style blue. Soft, creamy, intensely sweet & savoury. Cries out for a glass of port or sweet dessert wine.

WINTERDALE CHEDDAR

Hand-made in Kent, this award-winning unpasteurised cheese is clean and nutty with a long-lasting tang. A great alternative to cheddar and Britain's first carbon neutrally produced and delivered cheese. (Vegetarian)

ONE LAST

- Espresso Martini 8.25
- Diplomatico Reserva Exclusiva Rum 4.80
- Ron Agüere Caramel Rum 3.40
- Lazzaroni Amaretto 3.40
- Château du Tarriquet, Bas Armagnac, VSOP 4.25
- Remy Martin VSOP 4.25
- Hennessy XO 9.80
- Patrón XO Café 4.25
- Limoncello Qualità BT Superiore 5.20 / 50ml
- Paso-Vermu Red Vermouth 4.30 / 50ml
- Cotswolds Cream Liqueur 5.50 / 50ml
- Tanners LBV Port (Churchill Graham) 5.25 / 75ml
- Sandeman's 20 Year Old Tawny 9.25 / 75ml

All served as 25ml measure unless otherwise stated.

HOT DRINKS

All our coffees are made with 100% Compañero beans and semi-skimmed milk. If you prefer, we can substitute dairy milk for soya or oat milk.

- Single Origin Rwandan Filter Coffee 2.40
- Double Espresso, Macchiato 2.60
- Americano 2.85
- Cappuccino, Flat White, Latte 2.95
- Hot Chocolate 2.95
- Luxury Hot Chocolate 3.10
- A Pot of Proper Yorkshire Tea 2.50
- A Pot of Twinings Teas 2.60
- Earl Grey, Green Tea, Peppermint, Lemon & Ginger, Camomile & Honey, Spicy Chai
- Babyccino 1.20

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Vegan 🍷