

## Pudding

Passionfruit cheesecake,  
passionfruit sauce, coconut sorbet  
£8

Dark chocolate delice,  
chocolate crumble, crème fraiche sorbet  
£8

Sticky toffee pudding,  
toffee sauce, crystalized pecans,  
ginger ice cream  
£7

Apple crumble soufflé,  
cinnamon ice cream  
£8

Please allow 15 minutes

**Baron de Sigognac 10 yr old Armagnac £4**  
Very supple with notes of cinnamon and  
nutmeg, sweet vanilla notes and a lovely array  
of fresh flowers and orange peel. A superb  
finish with marzipan, hazelnut and custard.

**Chateau Loupiac Gaudiet 2009**  
It has aromas of ripe peaches and blossom  
with just a hint of marmalade.  
75ml £4      375ml bottle £18.50

**Royal Tokaji Late Harvest 2009**  
A delicate flowery nose showing hints of  
white peach. Flavours of exotic fruits and  
clean finish.  
75ml £4      500ml bottle £24.50

**Selection of five Great British cheeses  
£10.50**

Served with quince paste, fig & almond,  
crackers & sourdough

### **Crement (v)**

*Pasteurized goat's milk*

It has a subtle fresh, creamy flavour and mousse  
like texture when young deepening to a full, rich  
flavour with earthy undertones when mature.

### **Poacher Double Barrel**

*Unpasteurised Cow's Milk*

Savoury acidity, but with a richness from the  
Holstein milk

### **Pennard Rigde Red (v)**

*Pasteurised Goat's Milk*

It has a firm texture, lactic flavour and a sweet  
aftertaste

### **May Hill Green (v)**

*Pasteurised Cow's Milk*

The salty paste is complemented by the peppery  
and 'iron' taste of nettle

### **Barkham Blue (v)**

*Pasteurised Cow's Milk*

The pale yellow paste is soft and creamy with a  
rich buttery texture and savoury note.

**GRAHAM'S 10 YEAR OLD TAWNY PORT  
£4**

**GRAHAM'S LBV 2009 PORT  
£4**

**DOW'S QUINTA DO BOMFIM VINTAGE  
PORT 2004  
£9**