

Desserts

Amedei dark chocolate bar 8.50

Caramel cremeux, cocoa nib tuiles, peanut ice cream

We recommend: Banyuls oak aged reserve 2013 France 70ml 8.00

Heather honey and roasted buckwheat tart 8.00

Drambuie parfait, lavender pastry, fennel blossom

We recommend: Late harvest sauvignon blanc La Playa Chile 70ml 6.50

Sticky toffee pudding 8.00

Medjool dates, rum and raisin ice cream, Pedro Ximénez caramel

We recommend: Sauternes Chateau Les Mingets 2013, France 70ml 7.50

Soufflé of heather honey and yogurt 9.50

Yuzu ice cream, sesame tuiles

We recommend: Tokaji 2013 6 puttonyos, Hungary 70ml 9.50

Ice cream and sorbet selection 6.50

We recommend: Pedro Ximenez Sherry, Spain 50ml 4.50

Some dishes may not be suitable for dietary requirements

Please do advise our knowledgeable team

For tables of 6 or more, a discretionary 10% service will be added

All gratuities and service charge go direct to the staff

British Artisan Cheeses

Choose 3 for £9.50, 5 for £13.50 or 7 for £15.50

Waterloo

Delicately flavoured, Guernsey-milk cheese made in Berkshire.

A British take on Brie, with a sweeter, more delicate flavour.

Golden Cross ‘Gold winner at the 2017 Artisan Cheese Awards’

Made by Kevin and Alison Blunt, Golden Cross cheese is sweet, soft, delicately ‘goaty’ and grassy, from the milk of their own goats, which are fed only on pasture or hay.

Wyfe of Bath

Made with organic cows' milk, from a recipe inspired by Gouda. As a hand-made, single herd cheese, it is sweet and rich, and redolent of buttercup meadows.

Duckett’s of Caerphilly Best Territorial 2018

A lactic, fresh, and crumbly traditional Caerphilly cheese with a bright, zesty flavour.

Made at the Westcombe dairy by Tom Cadler.

Vintage Lincolnshire poacher Gold medal 2018

Made by Simon and Tim Jones this cheese has been taste selected and matured on for 18 to 22 months. It has depth and complexity with a lovely smooth lingering aftertaste, often with a hint of sweetness.

Rachel

Rachel is a modern washed-rind goats’ milk cheese, made in Somerset by Pete Humphries, and named romantically after an old flame. It has a very smooth and clean flavour.

Burt’s Blue Gold medal winner 2018

Made by Claire Burt in Cheshire from local milk, this little blue cheese is creamy in texture,

With a sweet tang from blue veins.

For a selection of milder cheeses we recommend: Pinot Gris, 2015, New Zealand

125ml 6.00

For a selection of stronger cheeses we recommend: Banyuls oak aged reserve 2013

70ml 8.00

Our artisan cheeses are all served with roasted walnuts,
water biscuits handmade bread