

pudding

Lemon posset, caramelised white chocolate, dark chocolate crumb and blueberries	£5.95
Cinnamon rice pudding, cherry compote, pistachios and rose petals	£6.75
Brioche bread & butter pudding, blood orange and vanilla Anglaise	£6.75
Rhubarb cheesecake, poached rhubarb, rhubarb & ginger ice cream	£6.95
Vanilla mousse, Bramley apple cake, lemon curd and blackberries	£5.95
Chocolate delice, coffee ice cream and a caramel tuille	£6.95
Assiette of puddings <i>(for 2 to share)</i>	£15.50
Selection of Granny Gothard's ice creams	£1.95/scoop

Vanilla, chocolate, strawberry, rum & raisin, white chocolate & orange, crème brûlée, Somerset cider brandy. Sorbets: lemon, blood orange, blackberry

Cheeseboard

Any 3 cheeses from our selection listed overleaf served with a tomato & fennel chutney and lavosh	£9.50
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Dessert Wine & Port 75ml

Clos Dady, Sauternes 2010 Bordeaux, France
Honey, roasted nut and marmalade flavours perfectly balanced by a zesty, lime rind acidity. (14%abv) (half bottle £32.50) £6.90

Liqueur Muscat, Skillogalee NV South Australia
Nutty, raisin and apricot flavours with a full body. Sticky enough to match well with the sweetest desserts. (18%abv) £7.50

Warre's Otima 10, Ten year old Tawny
From the oldest British owned port house, a tawny which is very fresh on the palate with hints of dried fruits and an earthy aroma. (20%abv) £6.50

ALLERGENS - some of our food & beverages may contain allergens. Please ask a member of staff for any allergen information prior to ordering.

How very dairy...

Tunworth

Camembert-style cows milk cheese from Hampshire, with a rich, sweet and nutty flavour.

Stichelton

An organic blue cheese from the Welbeck Estate, Nottinghamshire. Very smooth with a hint of spice...perfect with a glass of Sauterne!

Hafod

An organic cheddar from Lampeter, Wales with distinctive rich, buttery, nutty flavours – indicative of its Swiss origins combined our raw Ayrshire milk and the 'terroir' of the pasture and soil of our farm.

Cais na Tire

A hard ewe's milk cheese from Galway, Ireland. Aged on-site until it's six months old it develops rich, toasty and caramel notes as the sweetness of the sheep's milk starts to display.

Ragstone

An unpasteurised goats milk cheese from Dorstone, Herefordshire. With a mature, creamy, savoury and lemony flavour.

Cote Hill

A soft blue brie-style cheese with a blue rind. This cheese, from Osgodby in the heart of the Lincolnshire Wolds, is creamy, sharp and complex.