

Pudding & Cheese

Sticky toffee pudding, butterscotch sauce, clotted cream 6
Try a glass of H&H Madeira Wine

Dark chocolate delice, vanilla cream, chocolate soil 6
Elysium Black Muscat is a must

Mixed berry Eton Mess & shortbread 6
Monbazillac is a great addition

Lemon posset, Chantilly cream, mixed berries 6
Moscato Passito with this is great

Sticky toffee pudding & butterscotch sundae, 7
vanilla ice cream, mixed berries
Try a glass of H&H Madeira Wine

Rhubarb frangipane, poached rhubarb, raspberry sorbet 6
Bellini would go great

Ice Cream & Sorbet

*We make all of these in house, using fresh ingredients,
all of which are gluten free.*

Three scoops & toffee, fruit or chocolate sauce 5

Ice Creams: Chocolate, vanilla, strawberry, mint chocolate,
peanut butter, rhubarb

Sorbets: Starburst (Opal Fruit), Red berry, raspberry,
mango, pineapple

Affogato; 2 scoops of vanilla & espresso 4

Cheese Board grapes, biscuits & damson jam 8

Lincolnshire Poacher; firm cow's milk, rich flavour

Baron Bigod Brie; Suffolk rich & creamy, that's it

Beaufort Alpage; the Gruyere family, hard, nutty & smooth flavour

Tomme de Chevre; artisanal goat's milk cheese, flavours reminiscent
of fruits & hazelnut

Cropwell Bishop Stilton; biscuits, chutney & grapes 5

Savoury; NVB Welsh Rarebit on toast 5