

# Pudding & Cheese

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

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

Mixed berry Eton mess, chantilly cream, fruit coulis 6  
homemade shortbread  
*Moscato Passito with this is great*

‘Snickers Sundae’ peanut ice cream, chocolate sauce, 7  
vanilla ice cream, caramel, biscuit, peanuts, raspberry jelly  
*Perhaps a shot of Patron or Frangelico*

Maple cheesecake, macerated redcurrants, red berry sorbet 6  
*Elysium Black Muscat is a must*

Treacle tart, poached rhubarb, vanilla ice cream 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,  
peanut butter, banana

Sorbets: Red berry, apple, pineapple, plum  
Affogato; 2 scoops of vanilla & espresso 4

**Cheese Board** grapes, biscuits & damson jam 8  
Lincolnshire Poacher; firm cow’s milk, rich flavour  
Tomme de Chevre; nutty goats cheese  
Beaufort d’alpage; pale yellow cow’s milk, smooth and creamy texture  
Cashel; sweet and spicy, buttery texture

**Cropwell Bishop Stilton;** biscuits, chutney & grapes 5

**Savoury;** NVB Welsh Rarebit on toast 5