

Pudding & Cheese

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

Dark chocolate delice, salted toffee, chocolate soil, popcorn 6
Elysium Black Muscat is a must

Vanilla & Tonka bean panna cotta, spiced pineapple salsa 6
Moscato Passito with this is great

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

Treacle tart, spiced apple compote, vanilla ice cream 6
Bellini would go great

Rhubarb crumble, homemade vanilla custard 6
Baked to order; please allow 15 minutes
Try a glass of Riesling wine

Orange marmalade bread & butter pudding, Cointreau 6
caramel oranges, vanilla custard
Either the Monbazillac or a Port would go well

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 fruit, apricot, pineapple, apple

Affogato; 2 scoops of vanilla & espresso 4

Cheese Board grapes, biscuits & fruit jam 8

Baron Bigod; smooth, delicate silky texture, long lasting flavours.

Duddleswell; mature hard sheep’s milk, creamy texture, nutty flavour

Vintage gruyere; aged 24 months, nutty, assertive & earthy

Cote hill blue; creamy with a definite sharpness and complex flavours

Cropwell Bishop Stilton; biscuits, chutney & grapes 5

Savoury; NVB Welsh Rarebit on toast 5