

Pudding & Cheese

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

White chocolate cheesecake, blackcurrants 6
A glass of Moscato Passito would be great with this

Poached apricots, clotted cream, lavender 6
Try a glass of St Johns Chateau Lascaux Languedoc

Dark chocolate brownie, chocolate sauce, vanilla ice-cream 6
Try a glass of Elysium

Baked 'Sticky Toffee' Alaska, honey roasted macadamia nuts 8
A glass of Monbazillac would be great with this

Rich chocolate cookie dough, vanilla ice cream* 6
*Baked to order 15 minutes
Damson gin on ice would be a sweet addition

Knickerbocker glory, vanilla ice cream, fruits, chopped nuts 7
Try this with a glass of Limoncello for an extra special twist

Pudding Pots; all served with shortbread 5
Lemon posset, chantilly cream
Eton Mess, mixed berries, fruit coulis

Ice Cream & Sorbet
All made in house, using fresh ingredients, all flavours are gluten free
Three scoops & toffee, fruit or chocolate sauce 5

Ice Creams: Chocolate, vanilla, strawberry, peanut butter
Sorbets: Red fruit, mango, fig, apple,
Affogato; 2 scoops of vanilla & espresso 4

Cheese Selection
All cheeses served with biscuits, celery, chutney £4 each or 3 for £10 4/10
Brie de Meaux sweet & buttery flavours of truffles, bloomy rind
Wooky Hole cave aged goats cheese, mild, firm, savoury
Cote Hill blue cheese soft, creamy, delicate
Sparkenhoe Red Leicester, sweet, nutty,
Cropwell Bishop Stilton; biscuits, chutney & grapes 5
Savoury; NVB Welsh Rarebit on toast 5