

PUDDING

Crème Brûlée 10

Château Monteils, Sauternes 9

Sticky Toffee Pudding
& Vanilla Ice Cream 10

Banyuls Reserve 7

Warm Chocolate Cake
& Pistachio Ice Cream 12

Tschida Cuvée Auslese 7

Local Strawberries, Yoghurt Sorbet,
Elderflower 10

Recioto Valpolicella Pergole Vece 16

Raspberry Pavlova
& Raspberry Curd 10

Eiswein Merlot 14



SOMETHING SMALL & SWEET

Salted Caramel Chocolates 4

Raspberry Jellies, Fennel Pollen 4 (ve)

Prices include VAT. An optional service charge of 12.5% will be added to your bill

Allergens? - Please ask your server

CHEESE BOARD

All our Artisanal Cheeses are served with
local Quince & Selection of Biscuits



4.5 for Each Cheese

WASH RIND CHEESE

Little Rollright (U.K.)
&
Edmond Tew (U.K.)

HARD CHEESE

Comte' 30-36 month (France)
&
Swiss Gruyere (Switzerland)

SOFT & GOATS CHEESE

Brillat-Savarin (Fr.)
&
St. Tola (Ireland)

BLUE CHEESE

Stilton C. Bassett (U.K.)
&
Gorgonzola Dolce (Ita)