



PUDDINGS

Banana split sundae, caramelised banana, Griottine cherries, Chantilly cream,
chocolate sauce, candied pecans *gf, n* 10
Strawberry trifle *gfa* 10
Egg custard tart, gooseberry jam 10
Chocolate mousse, Chantilly cream *gf* 10

ENGLISH CHEESE BOARD

Selection of 3 Rennet & Rind cheeses, crackers, apple & brandy chutney 16

Westcombe Cheddar

Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. Westcombe Cheddar is often called a 'five-mile Cheddar', as you're still tasting it five miles down the road!

Cropwell Bishop Stilton

Cropwell Bishop Stilton's appearance is an immediate dazzler, with a creamy ivory interior and blue tributaries flowing out to the rind like cracked porcelain. Melting in the mouth with a velvety-soft creamy texture, this stilton dances on the palate with an exquisitely spicy tang and a long-lasting finish you'll be glad sticks around.

Sussex Brie

This cheese has a fluffy white rind with a smooth interior. Made from pasteurised cow's milk the flavour is mellow with a hint of nuttiness. Subtle tones of fresh mushrooms with a creamy and smooth finish. The texture is soft and sometimes slightly runny. A creamy, grassy tasting soft cheese, with a natural edible white rind made from pasteurised cow's milk.

*gf - gluten free · gfa - gluten free adaptable · df - dairy free · dfa - dairy free adaptable · v - vegetarian · ve - vegan
vea - vegan adaptable · n - contains nuts*

*An optional 13% service charge will be added to your bill, 100% of which goes directly to the team.
Please let us know if you have any allergies or require information on any ingredients used in our dishes.*



“A proper feast ends with pudding -
the kind that silences even the
noisiest of Bedlam.”