

PUDDINGS

Banana & peanut butter Sundae gfa, v, n	10
Arctic roll, blackberry compote, pistachios v, n	10
Cherry & almond pavlova v, n, gf	10
Chocolate mousse, Chantilly cream gf	10

ENGLISH CHEESE BOARD

Selection of 3 Rennet & Rind cheeses, crackers, cherry & amaretto jam 16

Tunworth

Eve is a little goats cheese that punches well above its size from White Lake Dairy. It is washed in Somerset cider brandy, wrapped in a vine leaf, and it ends up with this brilliant mix of lemony freshness and deeper, nutty warmth. It's unique appearance and balanced complexity makes its a charming addition to any cheeseboard.

Quicke's Cheddar

Made by Mary Quicke in Devon, Quickes Cheddar uses cows' milk from their mixed-breed herd. Cloth-bound and aged for 12-15 months, it develops a rich, buttery flavour with grassy and caramel notes. This traditional cheddar showcases British cheesemaking heritage with a complex, evolving taste that lingers.

Sparkenhoe Shropshire Blue

Lightly laced with blue, this creamy cheese is made with unpasteurised milk and coloured with annatto. The orange hue contrasts beautifully with the blue veins leaving a cheese that is not only a pleasure for the eyes but also the taste buds. Notes of hazelnuts, earthy mushrooms, and a gentle spice leave a long-lasting, refined finish.

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.