



DESSERTS

TRIFLE

Poached quince, mulled wine jelly, hazelnut praline 14.0

MILK CHOCOLATE TART

Toffee ice cream 14.0

PEAR & APPLE CRUMBLE

Crème fraiche ice cream 14.0

STICKY TOFFEE PUDDING

Dark chocolate sorbet 14.0

BAKED SAINT MARCELLIN CHEESE

Cow's milk, Rhone Alps, France
Fresh bread & garlic confit 18.0

CHEESE

Selection of 3 - 35.0, Single - 14.0

NEAL'S YARD CORNISH KERN

Cow's milk, semi hard, West Cornwall, United Kingdom

FROMAGER DES CLARINES

Cow's milk, white mould, surface ripened, Haute-Savoie, France

NEAL'S YARD COLSTON BASSETT STILTON

Cow's milk, blue vein, Nottinghamshire, England

FROMAGE D'AFFINOIS BREBICET

Sheep's milk, white mould, Rhone Alpes, France

Cheeses are accompanied by brown bread crackers

DESSERT BEVERAGES

2012 HOLLICK 'THE NECTAR' BOTRYTIS RIESLING

Coonawarra, S.A. 12.5

Selection of port, whisky, Cognac & Armagnac available by the glass