

desserts

strawberries,	soft set panacotta, honey, oats, cabernet sauvignon caramel (m,g)	7
	<p>wine recommendation 2011, de bortoli, botrytis semillon, apricot - peach - honey, australia</p>	5
chocolate,	delice, pistachio, raspberry sorbet (n,m)	8
	<p>wine recommendation maury vintage, mas amiel , black cherry - cloves - blackberry, france</p> <p>or</p> <p>campbells, rutherghlen, muscat, raisin - prune - vanilla, australia</p>	5 4
blackcurrant,	almond tart, liquorice ice cream (g,e,n,m)	7
	<p>wine recommendation les pins, monbazillac, apricot - blossom - honey, chateau tirecul, la graviere france</p>	4
ice cream	all churned in our kitchen, ask for flavours (m)	2 per scoop
cheese (m, g)	light textured cheese with a creamy buttery flavour	9
tasty lancashire,	soft blue veined cheese with a creams texture	
binham blue,	a soft unpasteurised ewe's milk cheese	
wigmore,	smooth silky textured, full of flavour, matured for upto twenty two months	
vintage lincolnshire		
poacher		
with crisp biscuits, truffle honey, piccalilli		
	<p>quinta da romaneira, red cherry - plum - kirsch, late bottled vintage port, portugal</p> <p>quinta da romaneira, blackberry jam - cherry - fig, 10 year old tawny port, portugal</p>	3 4
coffee and petit fours (m,n,e,g)	your choice of coffee, hand made petit fours	7

allergen key,
celery/celeriac ce, gluten g, crustaceans cr, egg e, fish f, lupin l,
milk m, mustard mu, nuts n, peanuts p, sesame se, soya s,
sulphites sd, molluscs mo

