

# desserts

<b>plum,</b>	roasted victoria plum, onion, granola, yogurt sorbet (m,g,n)	7
	wine recommendation 2011, de bortoli, botrytis semillon, apricot - peach - honey, australia	5
<b>chocolate,</b>	delice, pistachio, raspberry sorbet (n,m,e)	8
	wine recommendation maury vintage, mas amiel , black cherry - cloves - blackberry, france	5
	or campbells, rutherghlen, muscat, raisin - prune - vanilla, australia	4
<b>liquorice,</b>	burnt butter sponge, salted blackberries liquorice ice cream (g,e,m,n)	7
	drink recommendation sweet havana sipper havana club 7yr aged rum, gomme syrup cinnamon - vanilla - roasted nuts, cuba	4
<b>ice cream</b>	all churned in our kitchen, ask for flavours (m)	2 per scoop
<b>cheese (m, g)</b>		9
tasty lancashire, binham blue, wigmore, vintage lincolnshire poacher	light textured cheese with a creamy buttery flavour soft blue veined cheese with a creams texture a soft unpasteurised ewe's milk cheese smooth silky textured, full of flavour, matured for upto twenty two months	
with crisp biscuits, truffle honey, richards plum chutney		
	quinta da romaneira, red cherry - plum - kirsch, late bottled vintage port, portugal	3
	quinta da romaneira, blackberry jam - cherry - fig, 10 year old tawny port, portugal	4
<b>coffee and petit fours (m,n,e,g)</b>		7
your choice of coffee, hand made petit fours		

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

