

desserts

strawberries,	buttermilk scone, earl grey crisp, white chocolate clotted cream ice cream (g,m,e,n)	7
glen carlou 'the welder', chenin blanc south africa	apricot - peach - honey	5
chocolate,	delice, nut, white chocolate & raspberry ripple ice cream (n,m)	8
maury vintage, mas amiel france	black cherry - cloves - blackberry	5
or		
campbells, rutherglen, muscat australia	raisin - prune - vanilla	4
citrus curd,	blueberries, meringue, elderflower, g&t sorbet (e,g,m)	7
les pins, monbazillac, chateau tirecul, la graviere france	apricot - blossom - honey	4
ice cream (m)		
all churned in our kitchen, ask for flavours per scoop 2		
cheese (m, g)		9
black bomber, lincolnshire poacher, blue monday, copy's cloud, with crisp biscuits, truffle honey, chutney	delicious rich flavour with a smooth creaminess smooth silky textured, rounded, full of flavour, matured for upto sixteen months award winning soft blue veined cheese soft bloomy brie style cheese	
quinta da romaneira, late bottled vintage port portugal	red cherry - plum - kirsch	3
quinta da romaneira, 10 year old tawny port portugal	blackberry jam - cherry - fig	4
coffee and petit fours (m,n,e,g)		7
grey seal 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

