

desserts

apple,	crème caramel, popcorn, golden raisin (g,m,e)	7
wine recommendation		
glen carlou 'the welder', natural sweet chenin blanc		5
south africa		
delicious sweetness with wonderful tropical fruits of fresh peach and ripe pear		
chocolate,	chocolate delice, pistachio ice cream (n,m)	8
wine recommendation		
maury vintage, mas amiel		5
france		
maury is red and made predominantly from granache. it's a relatively simple wine, but renowned for going with chocolate and summer berry puddings		
rhubarb,	ginger cake, custard, nut crumb (e, m, g)	7
wine recommendation		
campbells, rutherhlen, muscat		4
australia		
sweet on the nose there is the richness of yellow peach and candied orange peel with lots of excitement coming from the hint of botrytis		
ice cream (m)		
all churned in our kitchen, ask for flavours per scoop 2		
cheese (m, g) 9		
black bomber, delicious rich flavour with a smooth creaminess		
lincolnshire poacher, smooth silky textured, rounded, full of flavour, matured for upto sixteen months		
blue monday, award winning soft blue veined cheese		
copys cloud, soft bloomy cheese with a mild melting centre		
with crisp biscuits, truffle honey, chutney		
port recommendation		
quinta da romaneira, late bottled vintage port		3
portugal		
deep rich ruby colour with intense nose of crushed berries and fruit		
quinta da romaneira, 10 year old tawny port		4
portugal		
pale brick red tawny colour. In its complex aroma, the vibrant young fruit blends deliciously with the attractive and characteristic dry fruits aromas like nuts. rich and smooth on the palate it has an elegant structure and a long finish		
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

