

Happy endings

Carrot cake, cream cheese, salted walnut
Toffee panna cotta, yogurt granite, gingerbread crouton

Chocolate fondant, clotted cream ice cream, honey
Orange, almond sponge, pumpkin ice cream, sherbet

Blackberries, caramelised apple, peanut butter

6.9 (each)

Petit fours - 6 pieces 5.5

All our dishes are prepared in our kitchen where nuts, gluten and other allergens are present. Due to the risk of cross contamination we cannot guarantee that any food is free from allergens

Cheese

Berkswell
hard sheep's milk cheese
Midlands, UK - unpasteurised

Cashel blue
original farmhouse cow's milk blue cheese-
Co Tipperary, Ireland - pasteurised

Innes Bosworth ash log
bright, earthy goats cheese rolled in salted ash
Stafford, UK - unpasteurised

Stinking bishop
soft cows cheese milk, brown/pink rind, pungent smell
Gloucestershire, UK- pasteurised

Lincolnshire poacher
22 month aged hard cheese, creamy taste
Lincolnshire, UK- unpasteurised

3 cheeses 7.9 5 cheeses 12.5 8 cheese 19.5

dessert wines

Chateau le pin sacriste - France 2014 13%
pale gold in colour, honeyed, rich with great finesse
70cl bottle 39.5 125ml glass 6.5

Sauternes liquoreux - France 2013 13%
classic flavour is forceful, hot and treacly, it is thick with
sugar, yet gentle, creamy with a toasted nut roundness
50cl bottle 30.5 125ml glass 7.5

Bechtolsheimer reisling - Germany 2008 9%
Notes of spicy apple, high acidity, rich raisin texture
37.5cl bottle 34.5 125ml glass 11.5

Port

50ml glass or bottle (15 servings)

Ramos pinto 5.5 / 58

Ramos pinto port lbv 2008 6.5 / 68

Ramos pinto port 10yr tawny 7.5 / 78

Ramos pinto port 20yr tawny 8.5 / 88

Ramos pinto white port - chilled 6.5