

Homemade Desserts

(with recommended wine pairings)

Baked Lemon and Vanilla Cheesecake
white chocolate ice cream, brandy snap

Mr White, Telmo Rodriguez, Spain, 2011 | £10.00

Toffee Crème Brûlée
milk chocolate and salted peanut cookie

Elderton golden semillon, Australia, 2014 | £11.00

Poached Pear & Blackberry Frangipane Tart
fresh blackberries, granola crumb, vanilla chantilly

Symphonie de novembre, Domaine Cauhape, Jurancon, France, 2014 | £9.25

Milk Chocolate and Praline Roulade
hazelnut brittle, caramel sauce

Cross series Rivesaltes, Gerard Bertrand, 2002 | £8

Pershire Winter Fruit Crumble
ginger chantilly

Domaine des forges, St aubin, France, 2013 | £6.50

3 Scoops of Homemade Ice Creams & Sorbets
ask your server for today's flavours

Handmade Petit Fours | £7.50

British Cheese Selection

homemade fruit chutney, celery, crackers and walnut bread

3 types @ £9.50

5 types @ £15.50

Platter of cheese £50.00

KIRKHAMS LANCASHIRE MATURE

This unpasteurised mature cheese has been aged for eight months. It has more pronounced savoury notes to the three month aged version and has a long satisfying finish. The texture is denser and less crumbly and is a cheese that encourages thoughtful consideration.

ASHLYNN (v)

An unpasteurised goat from the cheese cellar dairy in Worcester is a cheese of contrasts in more ways than one. Ashlynn has a striking monochrome appearance thanks to a pure white interior set against a dark ash coated rind and thin line of charcoal running through its centre. Ashlynn's delicate appearance belies a sultry complexity. The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens up intriguing savoury depths and a tingle of spice.

GORWYDD CAERPHILLY

There's no mistaking Gorwydd Caerphilly from Somerset thanks to its pretty two-tone interior, which is white in the middle with a darker cream band running just underneath the rind. The firm, open-textured centre is slightly acidic with citrus notes, while the softer 'breakdown' is rich and smooth. Named after the farm in Wales where it was made for 18 years, it's now produced in North Somerset. It's made using raw milk from Puxton Court Farm which is piped directly from the milking parlour to the vat.

SLACK MA GIRDLE

Charles Martell is famous for his whiffy perry-washed cheese Stinking Bishop, but there are some people (not us!) that find it too overpowering. That's where Slack Ma Girdle comes in. The new cheese is made in the same way as Stinking Bishop, except it isn't washed and there is no beechwood band, leading to a very different cheese altogether. Beneath the thick rind is a velvety smooth paste with a progression of flavours from hints of rocket and almonds to a big brothy finish.

GODMINSTER MATURE CHEDDAR (v)

Organic. Pasteurised..Suitable for vegetarians. This exclusive cheddar is made using organically-produced cow's milk including that from Godminster's® Dairy Herd.

MRS BELLS BLUE (v)

Made by Shepherds Purse dairy in Yorkshire, there's a lot going on in this compelling blue which is named after its creator Judy Bell. The meadow-like sweetness of the ewe's milk contrasts beautifully with cheese's inherent saltiness. There is also a sweet burnt-caramel flavour that envelopes the sharp tang of the blue mould. It's milder than Roquefort but is still punchy and complex.

BIX

This Soft, unpasteurised, triple cream cheese from Nettlebed Creamery is named after the village where the herd grazes. Bix bears a passing resemblance to the French cheese Chaource, but also has its own unique personality. Beneath the white wrinkly rind, is a dense, ultra-creamy interior with a moreish lactic tang.

Please advise your waiter of any allergies or dietary requirements before ordering.