

## pudding

Vanilla crème brûlée £7

Sticky toffee pudding, salted walnut ice cream, butterscotch £7

Bitter chocolate, peanut butter & marshmallow delice, coconut sorbet £10

Lemon meringue souffle, blueberry sorbet £9

*Please allow 15mins*

Treacle tart, crème fraiche sorbet £8

Selection of Great British cheeses £12.50

Served with quince paste & crackers

Lincolnshire poacher vintage - Unpasteurised cow's milk

Hard, firm textured yet smooth. Nutty, tasty flavour with earthy overtones, very similar to Cheddar.

Fosse Way Fleece- pasteurised ewe's milk (v)

Ivory white with a silky-smooth texture and a fresh, clean taste that ends in a mellow afterglow. Mild, sweet with a lasting nutty flavour. Smooth, firm and slightly waxy.

Golden Cross Mature - Pasteurised goat's milk (v)

This aged version has got a lot more depth of flavours tasting more robust and nutty.

Colston Bassett Blue Stilton - Pasteurised cow's milk (v)

Stilton is creamy, smooth, buttery and slightly crumbly with distinctive blue veining. The flavour is rich, mellow, spicy with a complex lingering aftertaste (nuts, herbs...)

Tunworth - Pasteurised cow's milk (v)

Similar in style to a Camembert, Tunworth has a white bloomy rind covering its soft and creamy paste. The aroma and taste suggest mushrooms, the flavour is mild, nutty with a hint of acidity.

Espresso Martini £9

Please inform us of any dietary requirements or allergies that you may have, and the manager will be happy to advise you.  
A discretionary service charge of 10% will be added to tables of 8 or more.