Afterwards

PUDDINGS

Blackcurrant & Woodruff Frangipane Tart

Whipped Mascarpone

12.5

Recommended Wine Pairing

Natural Sweet Chenin Blanc *(Paarl, South Africa)*

7

Salted Caramel Delice

Yoghurt Ice cream

13

Recommended Wine Pairing

Sauternes, Sichel 2020 *(Bordeaux, France)*

8

Oldstead Apple Tarte Tatin

Woodruff Bourbon Custard

12.5

Recommended Wine Pairing

Coteaux du L'Aubance, Chateau d'Avrille 1989 *(Loire, France)*

8

SOFT SERVE

Homemade soft serve ice cream made with yoghurt & locally foraged ingredients.

Douglas Fir & White Chocolate Sundae

Raspberry & Elderflower Sundae

Guinness, Malt & Dark Chocolate Sundae

13 Each

CHEESE

Our cheese is supplied by the award-winning cheesemongers at The Courtyard Dairy.

Kalkaber – ***Smooth, Mild, Sweet Finish (Cows / Unpasteurised)***

Cote Hill Blue – ***Soft, Creamy, Peppery (Cows / Unpasteurised)***

Town Crier – ***Zesty, Unctuous, Mellow (Cows/ Pasteurised)***

Sloe Jelly, Meadowsweet Honey, Selection of Crackers

One Cheese 9 | Two Cheeses 17 | Three Cheeses 24

SWEET WINE FLIGHT

Why not try three of our favourite sweet/fortified wines?

Natural Sweet Chenin Blanc (Paarl, South Africa)
W. & J. Graham's 10yo Tawny Port (Douro, Portugal)
Pedro Ximenez, Barbadillo (Jerez, Spain)

16 for all 3
(50ml measures)