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.

Christmas Pudding Sundae

Douglas Fir & White Chocolate 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)

Please note that this is a sample menu and dishes may be subject to change.