

MARCH DESSERTS

DESSERTS

- Warm Chocolate Fondant**, Peanut Chip Ice Cream 8.00
Lemon Posset, Poached Rhubarb 6.75
Mango, Pineapple & Passion Fruit Eton Mess 6.75
Steamed Lemon & Ginger Pudding, Poached Rhubarb, Custard (To be pre-ordered) 7.50
Apple Tarte Tatin, Vanilla Ice Cream (To Share) 14.00
Salcombe Dairy Ice Creams & Sorbet 5.75
Mini Chocolate Brownie, With Choice of Tea or Coffee 5.95

ARTISAN CHEESE WITH PETER'S YARD BISCUITS

- Rutland Red (Leicestershire), Camembert Gillot (Normandy)**
Strathearn (Perthshire), Blanche Goats' (Worcestershire),
Northern Blue (Yorkshire),
Full Board 12.00 Plate of Three 7.00 Single Smidgen 3.75

ONE LAST GLASS

- Espresso Martini 8.25
Diplomatico Reserva Exclusiva Rum 4.80
Ron Aguerre Caramel Rum 3.40
Lazzaroni Amaretto 3.40
Château du Tarriquet, Bas Armagnac, VSOP 4.25
Remy Martin VSOP 4.25
Hennessy XO 9.80
Woodford Reserve 4.50
Patrón XO Café 4.25
Limoncello Qualità BT Superiore 5.20/50ml
Paso-Vermu Red Vermouth 4.30/50ml
Cotswolds Cream Liqueur 5.50/50ml
Tanners LBV Port (Churchill Graham) 5.25 / 75ml
Sandeman's 20 Year Old Tawny 9.25./75ml
All served as 25ml measure unless otherwise stated.



Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.

Allergens: before ordering, please speak to one of our team if you want to know more about our ingredients.

A 10% service charge is added to parties of six or more. All tips go to the team.