

## DIGESTIF

### ESPRESSO MARTINI

Fresh Espresso, coffee liqueur,  
Ketel One vodka, vanilla

10.95

### OLD FASHIONED

Bourbon, angostura bitters,  
brown sugar, orange zest

10.95

### CLASSIC NEGRONI

London Dry Gin, Campari,  
sweet vermouth

10.95

## DESSERTS

**STICKY TOFFEE PUDDING (V)**.....7.50 (957 KCAL)

Clotted cream ice cream, toffee sauce, honeycomb

**NUTELLA-FILLED MINI DOUGHNUTS (V)**.....7.50 (715 KCAL)

Miso caramel sauce, warm chocolate dipping sauce.

**LEMON TART (V, GF)**.....7.50 (389 KCAL)

Raspberry sorbet, soft fruit compôte

**SORBET (VE, V, GF)**.....4.50 (245 KCAL)

please ask our team for today's flavours (three scoops)

**APPLE & BLACKBERRY CRUMBLE (VE, V, GF)**.....6.75 (692 KCAL)

Vanilla custard

**MELTING CHOCOLATE DOME (V)**.....9.50 (1301 KCAL)

Dark chocolate shell, white chocolate mousse, ice-cream, chocolate soil,  
hot miso caramel, popping candy

**ICE CREAM (V, GF)**.....4.00 (171 KCAL)

please ask our team for today's flavours (three scoops)

## BRITISH ARTISAN CHEESES

**THREE BRITISH ARTISAN CHEESES**.....12.50 (635 KCAL)

Tunworth, Colston Bassett, Rutland Red Leicester

### We recommend you eat your cheeses in the following order; from light to strong:

**Tunworth:** pasteurised, cows milk, animal rennet. Made by Stacey Hedges at Hampshire Cheese Company in Herriard. A British made cheese in a Camembert style. Fruity and rich with a lingering mushroomy flavour.

**Raymond Blanc says "It's better than French Camembert!" - Enough Said!!**

**Colston Bassett:** pasteurised, cows milk, vegetarian rennet. Made by Billy Kevan and team in the small village of Colston Bassett, Nottinghamshire. Matured for 8 weeks. Creamy, rich with a mellow blue flavour probably the best stilton made!!

**Cheese fact - It takes 136 pints of milk to make one whole 8kg cheese.**

**Rutland Red Leicester:** pasteurised, cows milk, vegetarian rennet. Made in Leicestershire by Long Clawson Dairy who are also one of the six licensed blue stilton makers, this is the only pasteurised Red Leicester produced in the county of Leicestershire. Wrapped in cheesecloth, coated in butter and matured for at least six months, it has a flaky, open texture with a slightly sweet caramelised flavour. Cheese fact - gets its orange colour from Annatto taken from the Achiote tree which is found in South America.

**Fun fact - It's also multi-award winning, with 3 Golds at the Global Cheese Awards and 4 Golds at the International Cheese Awards.**

### (v) Suitable for vegetarians (ve) vegan (gf) gluten free (ga) gluten adaptable

Please ask for full allergy information. Dishes may contain nuts or nut traces. Weights are shown uncooked. Please take time to let your server know if you have any issues. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot-checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips.

Service is not included.