

Desserts

English Strawberry Pavlova	£6.95
Pink Grapefruit Posset, Poppy Seed Tuile Gin Sorbet	£7.00
Pecan Pie with Vanilla Ice Cream	£7.15
Orange Terrine with Raspberry & Basil	£6.75
Chocolate Torte, Sugared Hazelnuts Clotted Cream Ice Cream	£7.25
Baked Vanilla Cheesecake, Salted Caramel Ice-cream	£6.50

Ice Creams and Sorbets

£1.75 per scoop

£5.00 for three scoops

House Ice Creams

Vanilla Pod, Strawberry, Chocolate, Salted Caramel,
Pistachio, Rum and Raisin, Clotted Cream

House Sorbets

Orange, Raspberry, Lemon, Blackcurrant

Cheese Menu

With Grapes, Celery, Fruit Chutney & Water Biscuits

3 Cheese £8.00

Each Additional Cheese £1.50

Oxford Blue

A full fat soft blue cheese with a creamy consistency and sharp clean flavour.

Cotswolds Organic Brie

Sweeter and more delicate than French Brie.

Welsh Colliers Cheddar

Smooth and creamy, slight crumbliness, is produced from a single creamery using specially selected milk in North Wales.

Cornish Yarg

Creamy and soft nettle wrapped cows milk cheese with a crumbly texture in the middle.

Smoked Applewood

A firm textured cheese, smooth and creamy with a distinct smoky flavour. The flavour is quite strong which appeals to most.

Chef's Guest Cheese

Selection of Port

Glass 50ml Btl

Cockburns Ruby Port

£3.00

£40.00

Graham's LBV Port

£3.80

£49.95

Food Allergies and Intolerances: Before ordering your food and drink please speak to our staff if you need to know about ingredients.