PUDDINGS

Mark's Blueberry Tart

Lemon Curd & Mexican Marigold **£9.50** Tokají, 'Late Harvest', Oremus, Hungary **£11.75**

Gooseberry & Rhubarb Iced Terríne

Toasted Almonds **£9** Botrytís Pínot Grís, Greywacke, N.Zealand **£10.25**

Chocolarder Chocolate Mousse

Fruit Cage Raspberries **£10** Black Muscat, Rutherglens, Australia **£11**

Strawberry Baked Alaska

Boozy Blackcurrant Puree **£16** Tokají Aszú & Puttonyos, Dobogó, Hungary **£16.50**

Homemade Ice Cream & Sorbet

£3 Per Scoop

Piggy Fours

Small Sweet Treats £8.50

Trío of Cheese

7 Year Aged Cheddar, Blue Moon & Boy Laity **£13** Taylor's 10 year Tawny Port **£9 (75ml)**

Something a Little Special

A collector's release of Taylor's Tawny Port; 'Golden Age' 50 year Tawny Port. Delíciously balanced, magically complex and seductively smooth £55 (75ml)

Tea & Coffee £4.50

Orígín Coffee, Prínce & Sons Tea Chocolarder Hot Chocolate, Garden Mínt Tea

Please speak to our restaurant manager if you have any questions about the menu, allergies or dietary requirements. We add a suggested 12.5% service charge to your bill. If the service wasn't up to scratch, don't pay for it. (But do let us know what we could do better)

TIPPLES

SWEET & FORTIFED

Jurançon, Domaíne Castéra, Southwest France 2018	75ml	£8
Sauternes, Château Laville, Bordeaux, France 2018	75ml	£9.50
Recíoto della Valpolícella, Antolíní, Veneto, Italy 2021	75ml	£8.25
Tokají, 'Late Harvest', Oremus, Hungary 2016	75ml	£11.75
Ruby Port, 'Trudy' The True Ruby, Níepoort, Portugal NV	75ml	£12.50

COCKTAILS

Espresso Martíní	£14
Noah's Old Fashioned	£22
Smoky Last Word	£19

SPIRITS

Atlantic Distillery Limoncello	50ml	£9.50
Cognac, Delamaín XO	25ml	£15
Cotswolds Cream	50ml	£13

FREE SPIRITED

Coastal Negroní	£10
Wild Idol Rose Sparkling	£12

Speak to The Team For The Full Bar & Wine List