



Dessert

All desserts 16

Blue cheese & brioche pudding, verjus poached pear,
thyme ice-cream, hazelnut praline

Port poached figs, buttermilk & vanilla panna cotta,
candied pecan & cinnamon tuile

Shortbread & lemon curd tian, lemon sherbet, lemon confit

Chocolate parfait, hazelnut & caramel mousse, Valrhona sorbet

Toffied apples, walnut & oat soil, Calvados ice cream

Cheese

Single cheese 16

Cheese board (3 cheeses) 42

Smoked cheddar, pickled onions

From the heart of British cheddar country, this rich creamy cheddar delivers a full smoked flavour created by using oak smoke to develop the natural flavours.

Queso de Valdeón, sour grape relish

Spanish blue cheese, made from a mixture of goat, cow and ewes milk. Matured for three months in natural caves, wrapped in sycamore leaves, giving it an earthy flavour to balance the strong, but not overpowering, blue.

Bûche de chèvre,
raspberry compote & sticky balsamic

Goat's milk cheese from the Loire Valley. Aged for two months, during which time it develops a hard, edible crust complete with a bloomy white mold coating. It is sharp and tangy near the rind, getting progressively richer and creamier toward the center.

Over the Moon Galactic Gold washed rind,
fennel seed & orange jam

Made from cow's milk with a slightly sticky orangey-yellow rind. Velvety, soft, and supple in texture with rich, earthy, piquant flavours developing a stronger more complex taste as it matures

All cheeses served with oatcakes, almond bread & fresh fruit

Executive Chef – Ashley Jones



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