



## PUDDINGS AND PAIRINGS

### Sticky toffee pudding

toffee sauce, salted caramel ice cream 9

Sandeman 20-year-old tawny port, Douro, Portugal 9.5

### Limoncello and raspberry 'tiramisu'

white chocolate ice cream 9

Orange Muscat 'Essencia', Quady, California, USA 7

### Banana parfait

mango sorbet, passionfruit curd, rum soaked pineapple 9

Black Muscat 'Esylum', Quady, California, USA 7

### Apple pie for two

vanilla ice cream, custard 16

Chateau Laville Sauternes, JC Barbe, Bordeaux, France 9.5

### Chocolate fudge crème brûlée

hazelnut tuille, whiskey and orange sorbet 10

'Royal Ambrosante' Pedro Ximenez, Sandeman Jerez, Andalucia, Spain 9.5

## SANDEMAN 20-YEAR-OLD TAWNY PORT

75ml glass served from the giant bottle!

An exceptional Tawny port from an iconic producer.

Notes of honey, vanilla, nuts and spices.

A wonderful way to finish. 9.5



## CHEESE SELECTION

crackers, chutney, grapes

Three cheeses 13 / Five cheeses 19

### TUNWORTH (*Hampshire*)

Described as a 'British Camembert', soft with a white rind. Made with the finest pasteurised cow's milk. A mild sweet and nutty flavour.

### PITCHFORK CHEDDAR (*Somerset*)

Unpasteurised cow's milk cheese. Smooth and creamy. Dense with a hint of nuttiness.

### CROPWELL BLUE STILTON (*Melton Mowbray*)

An award-winning blue cheese. Rich and tangy, velvety soft. Pasteurised cow's milk cheese.

### DRIFTWOOD (*Somerset*)

Unpasteurised goat's milk cheese lightly coated in ash. Fresh and smooth, citrus notes.

### BARON BIGOD (*Suffolk*)

Silky at its ring but crumbly at its core, this Suffolk-born, traditional Brie-style cheese balances a clean lactic brightness with mushroomy, vegetal notes.

### SANDEMAN PORT (75ml)

Ruby, Douro 7.5

20 Year Old Tawny (from the big bottle), Douro 9.5

White (served over ice) 7.5