



British and European cheeses
(Served with spiced pear and golden raisin chutney)
3 pieces 10.5/ 5 pieces 16

Goat: *Sinodun Hill, Le Pic, Rachel*
Soft: *Tunworth, Finn*
Hard: *Gouda, Gorwydd Caerphilly, Mossfield*
Washed: *Langres, Rollright*
Blue: *Barkham Blue, Gorgonzola Piccante, Lanark Blue*



Desserts
(All desserts at 8.5)

Dark chocolate delice, cocoa nib yoghurt, tarragon ice cream, cocoa nib crisps
Butternut crème brûlée, lemon thyme ice cream, white chocolate, yogurt
Peanut butter parfait, cherry sorbet, almond, griottine cherry
Hot 70% chocolate moelleux, passion-fruit ice-cream
Selection of ice-creams & sorbets

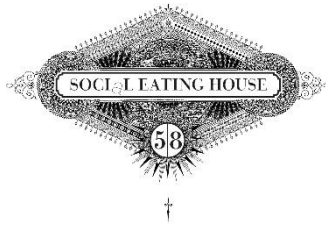


Sundaes inspired by the Blind Pig cocktails

Pisco Sour 9.5
Lemon sherbet, mandarin sorbet, apricot,
pisco jelly, lemon thyme

Guinness Irish Coffee 9.5
Espresso & Baileys ice cream,
Jameson's jelly, Guinness cake, espresso foam

Please ask a member of management for further information
on ingredients in our food which contain allergens



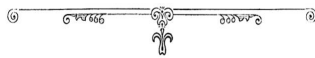
Sweet wine		<u>100ml</u>
Familia Zuccardi Torrontés Tardío, Mendoza, Argentina	2016	7.5
Apasionado, José Pariente, Rueda	2016	10.5
Maury Rouge, Domaine les Terres de Fagayra, Languedoc-Roussillon	2015	11.5
Umathum Beerenauslese, Burgenland	2015	15.5
Vin Santo del Chianti, Buccia Nera, Toscana	2009	18
Tokaji Aszú, 5 Puttonyos, Crown Estate	2010	22
Grüner Veltliner Eiswein, Lang, Burgenland, Austria	2016	17.5

SHERRY 100ml

Pedro Ximénez, Monteagudo, Delgado Zuleta, Jerez, Spain NV 12

Port

Graham's 10 year Old Tawny Port	NV	11
Quinta do Noval, LBV Unfiltered	2012	13
Churchill's Vintage	1997	29



A selection of coffees & teas
with almond financier, vanilla chantilly

(All at 4.00)

Chamomile, Earl Grey, English Breakfast, Green & Jasmine, Fresh Mint
from Taylors of Harrogate

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