



BRITISH AND EUROPEAN CHEESES

(SERVED WITH SPICED PEAR AND GOLDEN RAISIN CHUTNEY)

3 pieces 10.5/ 5 pieces 16

Goat: *Golden Cross, 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



SUNDAE INSPIRED BY THE BLIND PIG COCKTAIL

Pisco Sour 9.5

Lemon sherbet, mandarin sorbet, apricot,
pisco jelly, lemon thyme

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
Sauternes, Château Roumieu, Sauternes, France	2015	12
Maury Rouge, Domaine les Terres de Fagayra, Languedoc-Roussillon, France	2015	13.5
Umathum Beerenauslese, Burgenland, Austria	2015	15.5
Vin Santo del Chianti, Buccia Nera, Toscana, Italy	2009	18
Tokaji Aszú, 5 Puttonyos, Crown Estate, Hungary	2010	22

SHERRY		<u>100ml</u>
Pedro Ximénez, Monteagudo, Delgado Zuleta, Jerez, Spain	NV	12

SAKE		
Umenoyado Tsuki Usagi “Moon Rabbit” Sparkling, Nara, Japan	(300ml)	38

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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