



BRITISH AND EUROPEAN CHEESES

(SERVED WITH SPICED PEAR AND GOLDEN RAISIN CHUTNEY)

3 pieces 10.5/ 5 pieces 16

Goat: *Carboncino, Tor, Mothais*

Soft: *Waterloo, Morbier, Fearn Abbey*

Hard: *Comte, Abondance, 4 ewes*

Washed: *Pont L'evêque, Soumaintrain, Epoisses*

Blue: *Beauvâle, Cashel Blue, Saint Duthac*



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

Rhubarb & custard 9.5

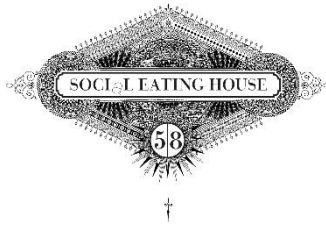
Aperol jelly, lemon sherbet, rhubarb sorbet, caramel nuts, honey comb

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, Bucci Nera, Toscana	2009	18
Tokaji Aszú, 5 Puttonyos, Crown Estate	2010	22
Château La Tour Blanche, 1er Cru Classé, Sauternes, France	1983	35
Riesling Eiswein, Graacher Himmelreich, Joh. Jos. Prum, Mosel	2002	45
SHERRY		<u>100ml</u>
Pedro Ximénez, Monteagudo, Delgado Zuleta, Jerez, Spain	NV	12
PORT		
Quinta do Noval, LBV Unfiltered	2012	11
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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