



BRITISH AND EUROPEAN CHEESES

(SERVED WITH SPICED PEAR AND GOLDEN RAISIN CHUTNEY)

3 pieces 10.5/ 5 pieces 16

Goat: *Driftwood*

Soft & Semi-hard: *Camembert, Morbier, Ogleshield*

Hard: *Westcombe Cheddar, Abondance*

Washed: *Langres, Mont D'Or, Burwash Beer*

Blue: *Beauvale, Cornish Blue, Queso de Valdeon*



DESSERTS

(ALL DESSERTS AT 9)

Caramelized english quince, egg nog, rosemary sugar, quince jammie dodger

Dark chocolate delice, cocoa nib yoghurt, tarragon ice cream, cocoa nib crisps

Peanut butter parfait, cherry sorbet, almond, griottine cherry

Hot 70% chocolate moelleux, passion-fruit ice-cream

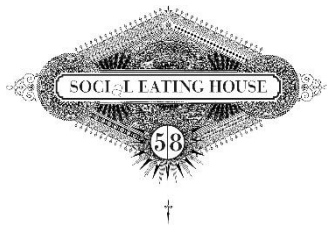
Selection of ice-creams & sorbets



SUNDAE INSPIRED BY THE BLIND PIG COCKTAIL

Winter Fruit Sour Sundaе 10

Sour apple sorbet, pear & Poire William ice cream,
quince, cider jelly, apple foam, hazelnut



SWEET WINE		<u>100ml</u>
Familia Zuccardi Torrontés Tardío, Mendoza, Argentina	2016	7.5
Sauternes, Château Roumieu, Sauternes, France	2015	12
Maury Rouge, les Terres dre Fagayra, Languedoc, 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, Pajzos, Hungary	2010	22
Sauternes, Château de Suduirat, Sauternes, France	1999	28
SHERRY		<u>100ml</u>
Pedro Ximénez, Monteagvdo, Delgado Zuleta, Jerez, Spain		12
Cream Sherry, VOS 20 years, Bodega Tradition, Jerez, Spain		19.5
SAKE		<u>300ml</u>
Umenoyado Tsuki Usagi “Moon Rabbit” Sparkling, Nara, Japan		38
PORT		<u>100ml</u>
Graham’s 10 year Old Tawny Port	NV	11
Quinta do Noval, LBV Unfiltered	2012	13



A SELECTION OF COFFEES & TEAS
with hazelnut financiers, vanilla Chantilly

(ALL AT 4.00)

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

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