



BRITISH AND EUROPEAN CHEESES

(SERVED WITH SPICED PEAR AND GOLDEN RAISIN CHUTNEY)

3 pieces 10.5/ 5 pieces 16

Goat: *Bosworth Ash*

Soft & Semi-hard: *Camembert, Morbier*

Hard: *Montgomery's Cheddar, Abondance, Corra Linn*

Washed: *Langres, Mont D'Or, Durrus*

Blue: *Devon Blue, Beauvale, Roquefort*



DESSERTS

(ALL DESSERTS AT 9)

Gariguette strawberry, Jersey milk ice cream,
black pepper meringue, black olive & lemon balm

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

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

Selection of ice-creams & sorbets



SUNDAE INSPIRED BY THE BLIND PIG COCKTAIL

Sour Fruit Sundae 10

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



SWEET WINE		<u>100ml</u>
Familia Zuccardi Torrontés Tardío, Mendoza, Argentina	2016	7½
Apasionado, José Pariente, Rueda	2017	10½
Maury Rouge, les Terres dre Fagayra, Languedoc, France	2015	13½
Umathum Beerenauslese, Burgenland, Austria	2015	15½
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
Fino Sherry, Bodega Tradition, Jerez, Spain		14
Cream Sherry, VOS 20 years, Bodega Tradition, Jerez, Spain		19.5
SAKE		<u>100ml</u>
Tsukasa Botan, Yama Yuzu, Sagawa, Kochi		12
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