



BRITISH AND EUROPEAN CHEESES

(SERVED WITH SPICED PEAR AND GOLDEN RAISIN CHUTNEY)

3 pieces 10.5 (Wine flight +20)

5 pieces 16

Goat: *Dorstone, Caprini*

Soft & Semi-hard: *Bix, Tomme d'estaing*

Hard: *Montgomery Cheddar, Coolea, Cornish Yarg*

Washed: *Baronet, Evenlode*

Blue: *Roquefort, Sparkenhoe blue, Vacca blue*



DESSERTS

(ALL DESSERTS AT 9)

English strawberry, Jersey milk ice cream,
black pepper meringue, black olive & lemon balm
Umatham Beerenauslese, Burgenland, Austria 2017 15½

Dark chocolate delicie, cocoa nib yoghurt,
tarragon ice cream, cocoa nib crisps
Sauternes, Château Roumieu, Sauternes, France 2015 12

Hot 70% chocolate moelleux, passion-fruit ice-cream
Tokaji Aszú, 5 Puttonyos, Pajzos, Hungary 2010 22

Selection of ice-creams & sorbets



SUNDAE INSPIRED BY THE BLIND PIG COCKTAIL

Pimm's Sundae 10

Lemon sorbet, mint, strawberry jam, apple
cucumber, Pimm's granita

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 | 7½ |
| Apasionado, José Pariente, Rueda, Spain | 2017 | 10½ |
| Sauternes, Château Roumieu, Sauternes, France | 2015 | 12 |
| Maury Rouge, les Terres dre Fagayra, Languedoc, France | 2015 | 13½ |
| Umathum Beerenauslese, Burgenland, Austria | 2017 | 15½ |
| Vin Santo del Chianti, Buccia Nera, Toscana, Italy | 2009 | 18 |
| Tokaji Aszú, 5 Puttonyos, Pajzos, Hungary | 2010 | 22 |
| Auslese Riesling, Markus Molitor, Mosel, Germany | 2002 | 27 |

SHERRY

| | | <u>100ml</u> |
|------------------------------------------------------------|--|--------------|
| Pedro Ximénez, Monteagvdo, Delgado Zuleta, Jerez, Spain | | 12 |
| Fino Sherry, Bodega Tradition, Jerez, Spain | | 14 |
| Old harvest sherry PX, Ximenez – Spinola, Jerez, Spain | | 17½ |
| Cream sherry, VOS 20 years, Bodega Tradition, Jerez, Spain | | 19½ |

SAKE

| | | <u>100ml</u> |
|----------------------------|--|--------------|
| Nanbu Bijin ‘ Ume Rose’ NV | | 16½ |

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

SEH Iced coffee 9

Goslings rum, Fernet Menta, hazelnut, cream, coffee
(Avalible as non alcoholic 4)

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