



## DESSERT

**Chocolate pudding, peanut butter mousse and maple candied bacon £8.00**

**Apple Tarte Tatin with vanilla ice cream £8.00**

**Treacle tart with clotted cream £8.00**

**Elderflower crème brulee £8.00**

### **Cheeseboard**

***A fine selection of local artisan cheese with chutney, celery, crackers and bread***

**3 cheese £9 or 6 cheese at £18**

### **DESSERT, PORT & SHERRY**

**75ml**

Muscat de Beaumes-de-Venise, Vin Doux Naturel, Rhône, France, 2015

**£8.50**

Pedro Ximenez, Lustau, Sherry, Jerez, NV, Spain

**£9**

Quinta De La Rosa, LBV Port, 2014

**£9**

Vegetarian (v) Vegan (vg) Gluten Free (gf)

A 10% discretionary charge will be added to your bill

All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team