

PUDDINGS £14

chocolate Paris-Brest with praline ice cream

date and pecan treacle tart with crème fraîche

rhubarb trifle with syllabub

chocolate fondant with hazelnuts and malt ice cream

warm ginger cake with pear, butterscotch sauce and vanilla ice cream

orange and almond cake with blood orange sorbet

muscat crème caramel with Agen prune

CHEESE £18

Yarlington *English, cow's milk, soft cheese*

Montgomery's Cheddar *English, cow's milk, hard cheese*

Sinodun Hill *English, goat's milk, soft cheese*

Stichelton *English, cow's milk, blue cheese*

served with crackers and fruit

PUDDING WINES 10cl GLASS

Pedro Ximinez, Jerez, Spain	£9
Quinta do Crasto Ruby Port, Douro, Portugal	£10
Semillon botrytis Peter Lehmann, Barossa Valley, Australia	£12
Vieux Pineau des Charentes Château de Montifaud, Cognac, France	£15
Port Tawny 10 Years Grahams, Douro, Portugal	£15
Muscat Chambers Rosewood Rutherglen, Victoria, Australia	£15
Sauternes Château Laville, Bordeaux, France	£17