

## PUDDINGS £14

rhubarb, mascarpone and pistachio ice cream choux bun

prune and almond tart with crème fraîche

chocolate fondant with Sauternes raisins and malt ice cream

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

rum baba with blood orange sorbet

chocolate torte with griottines and praline ice cream

muscat crème caramel with poached quince

## CHEESE £18

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

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

*Dorstone 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