

puddings

vanilla rice pudding

lemon curd (df, gf, v, vgn)

8

Sauvignon Blanc Late Harvest 50ml: 4, 125ml: 10

earl grey panna cotta

roasted pear, PX raisins (gf)

8

Sauternes 50ml: 6, 125ml: 13.5

toffee parfait

popcorn ice cream, caramelised banana (gf, v)

8.5

PX 50ml: 5.5, 125ml: 12

pump street chocolate

pave, mandarin sorbet

8.5

Banyuls 50ml: 4.5, 125ml: 10.5

something else sweet...

tiramisu martini

baileys, amaretto, espresso

9.5

bakewell tart

amaretto, chambord, pineapple, cherry

9

salted caramel affogato

salted caramel (or vanilla) ice cream,

espresso

4.5

espresso martini

vanilla vodka, espresso, tia maria

9.5

brandy morgan

brandy, spiced rum, cream, crème de

cacao

9

novus loose leaf teas

3.5

english breakfast
organic darjeeling
white pear & ginger
citrus camomile

sapphire earl grey
dragonwell green
jasmine pearls
persian pomegranate

unruly cheese board

choose 3 or 5 cheeses
9.75 / 13.75

westcombe

Unpasteurised cow's milk Cheddar. Deep, tangy flavours - this cheese is often called a 'five mile Cheddar', as you're still tasting it five miles down the road!

lancashire bomb (v)

hand made using pasteurised cow's milk, wrapped in muslin and dipped in wax to produce a very full flavoured, powerful and textured cheese.

cropwell bishop

blue stilton – semi soft, crumbly and creamy. made with raw (unpasteurised) cow's milk in nottinghamshire.

perl las (v)

perl las means 'blue pearl' in welsh. a creamy, organic and golden blue cheese made with pasteurised cow's milk in carmarthen.

st jude

handmade in Bungay. a wonderful soft cheese made from the fresh milk of a single herd of Montbéliarde cows. unpasteurised.

vacherin mont d'or

made from sweet, pasteurised milk from Montbeliarde cows. seasonal, full flavoured, slightly tangy and almost liquid once matured. Our favourite!

tor (v)

smooth and creamy. an unpasteurised goat's cheese from somerset with a dusting of ash. lemony notes with delicate saltiness.

lbv port
50ml: 4

recioto – a luscious italian red
(perfect with strong cheese)
50ml: 7.5

tawny port
50ml: 5

digestifs

jamesons	25ml 3.5	50ml 7			
glenmorangie	25ml 4.5	50ml 9	courvoisier vs	25ml 4.25	50ml 8.5
glenfiddich	25ml 5	50ml 10	calvados	25ml 4.5	50ml 9
woodford reserve	25ml 5	50ml 10	armagnac	25ml 6	50ml 12
laphroaig	25ml 6	50ml 12	hennessy	25ml 7	50ml 14
glenlivet	25ml 6.5	50ml 13	courvoisier xo	25ml 18	50ml 36