



Desserts

Vanilla Crème brûlée, shortbread 5.50

Sticky toffee pudding, butterscotch sauce
cream or vanilla ice cream (or both) 5.50

Rhubarb tarte tatin, rhubarb ripple ice cream 5.50

Chocolate Cream, baked pineapple, sugar foam 5.50

Wild sea buckthorn tart, Scottish crème fraîche 5.50

ICE CREAMS & FRUIT SORBETS

From Farmhouse Ice cream, Over Langshaw,

Ice-cream 3.50

Vanilla – or – Maple & walnut

Sorbet 4.00

Grapefruit and pineapple or Scottish bramble

SELECTION OF CHEESE

Winter chutney, oatcakes, pumpkin seed & cranberry crisp bread

Pont Leveque, Normandy, France – creamy, full-bodied, rich soft cheese, pasteurised cows' milk

Driftwood, Somerset, England – ash covered, slightly citrus flavour, creamy goat's cheese

Blarliath, Inverness, Scotland – mild cheddar matured 9 months, moist texture & mellow taste

Stichelton, Nottinghamshire, England – strong, creamy blue stilton

Comte St Antoine, Franche-Comte, France – hard, unpasteurised cows' milk, intense & fruity

Three for 8.75

Five for 12.25

Selection of LIQUEUR COFFEES from 5.10

PUDDING WINES

Pedro Ximenez Dessert Sherry, Spain 50 ml **3.05**

Trentham Estate Noble Taminga 2006 Australia half btl **16.95**, 125ml **5.95**

Sauternes, Chateau La Chartreuse 2005 Bordeaux France half btl **24.95**, 125ml **9.00**

Chateau Tirecul La Graviere, Cuvee Madame 2001 France (50cl) **77.00**

Recioto Della Valpolicella, Tomassi Vigneto Fiorato 2005 Italy half btl **27.50**