Puddings

Dark Chocolate Fondant with Salted Caramel and Pedro Ximinez Raisins £10

suggested wine - Campbells Grand Rutherglen Muscat (Victoria, Australia) 50ml - £12, 100ml - £24

Cherry Bakewell Tart with Vanilla Ice Cream £8

suggested wine - Tokaji Aszu 6 Puttonyos, Crown Estates 1999 (Mad, Hungary) 50ml - £8, 100ml - £16

Peach Melba Rice Pudding with Almonds £9

suggested wine - MR Mountain Moscatel, Telmo Rodriguez (Malaga, Spain) 50ml - £5, 100ml - £10

Brioche Bread Pudding with Tonka Bean, Lemon and Blackberry £9

suggested wine - Chateau d Y'quem, Grand Cru Sauternes 1997 (Bordeaux, France) 50ml - £25, 100ml - £49

Cheese

(1) Cotswolds White

Pasteurised cow's milk cheese from The Cotswolds. Soft creamy brie-style texture with mellow nutty flavours and mushroomy notes.

(2) Tovey

Un-pasteurised goat's milk cheese from near Carlisle in Cumbria. Semi-soft mild with subtle goat's milk flavours. Named after famous Cumbrian chef John Tovey.

(3) Ogleshield

Un-pasteurised Jersey cow's milk cheese from Somerset. Washing in brine gives it earthy aromas, a rich, creamy texture and sweet, nutty fruit flavours.

(4) Blue Stilton

Pasteurised cow's milk cheese from Cropwell Bishop in Nottinghamshire This Stilton is produced in small quantities and matured for around 3.4 months developing farmyard aromas and complex earthy flavours with a slight tang. Cream in colour with distinctive blue veins running throughout.

(5) Langres

Un-pasteurised cow's milk cheese from Burgundy, France. Extra-mature Langres washed in Marc de Bourgogne spirit giving it fantastic fruity flavours and pungent aromas of woodland undergrowth and smoky bacon. It has a distinctive orange rind and a smooth, melt-in-the-mouth white centre.

Cheese (1) is the mildest, working up to (5) the strongest.

Three Cheeses £12 Five Cheeses £15

Please turn to the middle page to see our full list of pudding wines and after dinner drinks