

# AFTERS

## NOVEMBER | AUTUMN

## PUDDINGS

Plum & Vanilla Soufflé....15
*Almond & Brioche Ice Cream, Victoria Plums*

Original Beans Dark Chocolate Tart....15
*Crème Fraiche*

Baked Malt & Lemon Cheesecake....14
*Poached Pear, White Chocolate*

Poached Autumn Fruits....12
*Sabayon, Pistachio Biscotti*

Ice Creams & Sorbets....10
*Vanilla, Guinness / Pear, Plum & Chartreuse*

Cox Apple Strudel....13
*Walnuts, Grand Marnier Custard*

## CHEESES

Lincolnshire Poacher
*Lincolnshire • Hard, Nutty, Sweet, Rich • Cow's Milk • Unpasteurised*

Cashel Blue
*Tipperary • Smooth, Buttery & Hint of Spice • Cow's Milk • Pasteurised*

Wigmore
*Berkshire • Mild, Nutty, Firm • Sheep's Milk • Pasteurised*

Baron Bigod
*Suffolk • Lactic, Mushroomy, Soft • Cow's Milk • Pasteurised*

Ticklemore
*Devon • Light, Nutty, Herbaceous • Goat's Milk • Pasteurised*

Selection of 3....15
Selection of 5....20

Handmade Chocolates....6
*Whiskey Truffles, to eat in or take home*

2011 Orenus Essencia Tokaji....40
*Exceedingly rare, served tableside*

Richard Corrigan Cookbook....35
*A Clatter of Forks and Spoons*

*For food allergies and intolerances please alert a member of our team.*



*Prices are VAT inclusive. A discretionary 15% service charge will be added to your bill.*