

AFTERS

OCTOBER | AUTUMN

PUDDINGS

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

Original Beans Chocolate
Delice....15
*Blackberries,
Pistachio Buttermilk Ice Cream*

Classic Custard Tart....12
Roasted Provence Figs

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

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

Ice Creams & Sorbets....10
*Vanilla, Guinness / Fragola
Grape, Peach*

Handmade Chocolates....6

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



*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.*