

DESSERT MENU

Bea Tollman's Baked Vanilla Cheesecake 14 
Rhubarb compote

Sticky Toffee Pudding 14
Sticky dates, toffee sauce, milk ice cream

Yorkshire Rhubarb Souffle 14
Custard ice cream

Damson Plum & Frangepane Tart 14
Crème fraiche, nutty granola crunch

Coconut & Vanilla Panna Cotta (ve) 14
Figs, coconut shavings, hazelnut brittle

Dark Chocolate Delice 14
Candied pistachios, raspberry & verbena sorbet

Assorted Ice Cream and Sorbet 14
Ice Cream: Madagascar Vanilla, Rhubarb, Belgian Chocolate
Sorbet: Blood Orange, Raspberry & Verbena, Lemon Thyme

SELECTION OF CHEESE

Selected cheese in partnership with Neal's Yard Dairy, supplier of Farmhouse Cheese from UK
All served with homemade Damson jelly, grapes, celery & crackers

Three for £16 | Four for £19 | Five for £25

Stichelton

Slightly acidic, toasty flavour, soft & creamy texture, raw cow's milk

Sparkenhoe Red Leicester

Richly savoury, brothy flavours and a texture that is crunchier and more crystalline, raw cow's milk

Dorstone

Tangy, bright, light fluffy, pasteurised goat's milk

Baron Bigod

Suffolk brie-style cheese has a silky breakdown, lactic brightness with mushroomy, vegetal notes pasteurised cow's milk

Little Rollright

A brie-style cheese, wrapped in spruce bark, soft & glossy texture, milky & woody notes, pasteurised cow's milk

(ve) vegan

 Denotes a favourite recipe of Bea Tollman, our Founder and President

*If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you.
Please place your electronic devices on silent. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.
All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant. Our fish is locally sourced from Billingsgate market.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.*