



## Desserts

Blood orange jelly with chocolate chip shortbread

Pear and almond tart with vanilla ice cream

Steamed treacle sponge and custard

Warm chocolate truffle cake with  
white chocolate ice cream

Selection of house-made ice creams and sorbets

Savoury of the day

Coffee, tea, herbal and fruit teas  
with homemade petit fours £3.55

<b>Dessert Wine</b>	<b>bottle</b>	<b>glass</b>
Muscat de Beaumes de Venise 2003 <i>Domaine de Coyeux</i>	£35.80	£3.95

	<b>500ml</b>	<b>glass</b>
Banyuls, Vin doux naturel 2006 <i>M. Chapoutier</i>	£25.00	£4.50

## Ports

Croft LBV 2000	Glass £4.00
Taylor's 10 year old Tawny	Glass £5.95
Churchill's Tawny 20 year old	Glass £7.50



## British Cheeses

### Cropwell Bishop Stilton

*Succulent, blue veined cow's milk cheese from Nottinghamshire with a tangy flavour and creamy aftertaste.*

### Celtic Promise

*A raw cow's milk cheese from Ceredigion in Wales. Washed in brine and then local cider. Supreme Champion in British Cheese awards 2005.*

### Cerney Ash

*A delicate, crisp, young goat's cheese from Gloucestershire. Tart and piquant and rolled in ash, an old method of drying an otherwise sticky rind.*

### Cornish Yarg

*A light crumbly cow's milk cheese from Lynher in Cornwall, bound in wild garlic leaves in homage to the medieval cheese makers who used leaves as packaging. Here the garlic lightly flavours the cheese.*

### Oxford Isis

*A pungent and unctuous cow's milk cheese. A rind washed initially in brine followed by Mead, creating an English Munster*

### Gorwydd Caerphilly

*An superb aged Caerphilly from the farm of Todd and Maugan Trethowan in Llanddewi, Wales*

### Godminster

*An organic Cheddar from Bruton in Somerset, finished in wax, trapping in the moisture, creating a softer and creamier vintage cheddar*

### Stinking Bishop

*A wonderful wash rind cow's milk cheese from Dymock in Gloucestershire, washed in brine and then in Perry, a pear wine made from Bishop pears*