



Desserts

Blood orange jelly with chocolate chip shortbread

Pear and almond tart with vanilla ice cream

Sticky toffee pudding with clotted cream

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

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

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