



## Puddings

Autumn fruit pie (to share) **11.5**

Sticky toffee pudding, vanilla ice cream (NF) **9**

White chocolate brûlée with plum & crystallised ginger sorbet (GF) **9**

Peanut butter cheesecake almond crumble, caramelised banana (N) **9**

Dark chocolate praline mousse, hazelnut crumb, English spiced confit pear **9**

Dropped ice cream, waffle cone (GF) **9**

Flavours: vanilla, chocolate, strawberry, mint choc chip

## Cheese

British cheese, selected by the chef, with grapes, crackers & chutney

Choice of 3 cheeses **12**

Lincolnshire Poacher (hard / cow)

Cambridge Blue (blue / cow)

Kidderton Ash (soft / goat)

Cornish Yarg (hard / cow)

## Tea & Coffee

English breakfast / Earl Grey / Green tea /

Chamomile / Fresh mint **3.5**

Americano / Double Espresso / Latte / Flat white / Cappuccino / Mocha **3.6**

Double Macchiato **4**

Espresso / Macchiato **3.5**

Selection of liquer coffees **11**

Please let us know of any dietary, allergens or intolerance requirements.

A discretionary 12.5% service charge will be added to your bill.

