

June 2018

welsh rarebit		£6
scotch woodcock		£7.5
english cheeses		£3 a wedge
<i>served with damson jam & oat biscuits</i>		£10 all four
washed rind	rollright	
goat	dorstone	
cheddar	westcombe	
blue	stichelton	
italian cheese	<i>served with sourdough revolution bread</i>	
a plate of gorgonzola DOP L'angelo		£12
rhubarb crumble & custard		£7.5
valrhona chocolate & capezzana 2017 olive oil mousse		£8
lemon tart with neals yard creme fraiche		£7
vanilla pannacotta with rhubarb, pistachio		£8
banoffee pot		£6
eton mess		£7.5
'affogato'		£4.5
ice cream	vanilla, chocolate	£2 per scoop
	strawberry, salted caramel	
	hot valrhona chocolate sauce	£2
		<i>125ml</i>
wine	monbazillac, domaine ancienne cure, 2016	£8.75
		<i>100ml</i>
port	ramos pinto, quinta de ervamoira, 10 yr	£7.5
	fonseca crusted port, bottled 2007	£9
sherry	pedro ximenez, triana bodegas hidalgo	£7.5
madeira	ile de madere cruz	£8.5
		<i>25ml</i>
armagnac	chateau de lacquy vsop	£7.5
rum	ron zacapa grand reserva solera, 23yrs	£10
calvados	maison morin	£8
cognac	couprrie VSOP	£8
grappa	dappa grappa, devon distillery	£9
	tignanello, villa antinori	£8
liquers	vielle prune, louis roque	£6.5
	vielle noix, louis roque	£7.5
cocktail	espresso martini	£9

allergies? please ask us for information

prices include vat, an optional 12.5 % service charge will be added to all restaurant meals