

Puddings

All at 7

**Chocolate & Raspberry Fondant,
Hazelnut Ice Cream**

**Apricot & Damson Tart,
Frozen Clotted Cream**

Mango & Coconut Ice Cream Sandwich (vg)

Lemon Tart, Lime & Mint Sorbet

Black Cherry & Kirsch Mille Feuille

Home Made Ice Cream (gf) & Sorbets (vg, gf)

British Cheese Board

One at **4.50**
Three at **12.50**
Five at **20**

Shropshire Blue

Oxford Isis

Paxtons Cave Aged Cheddar

Baron Bigod

Fosseway Fleece

Our staff have a full allergy breakdown of every dish.
Please ask if you require to see this.

**Cocktails & Wine
this way** →

After Dinner Cocktails

Espresso Martini

9.50

Old Fashioned

9.75

Any Port in a Storm

12.50

Pudding Wines

Gls

Royal Tokaji Late Harvest, Hungary	6.60
Fondo Antico Baccadoro Passito IGT, Sicily, Italy	6.60
Chateau du Levant Sauternes, Bordeaux, France	9
Domaine Cauhape Jurancon Doux, France	9.20

Digestifs

%

Gls

Martell VSOP Medaillon	40%	9.75
Martell Cordon Bleu	40%	20
Hennessy Paradis Extra	40%	75
Richard Hennessy	40%	250
Remy Martin XO	40%	25
Baron de Sigognac Armagnac	40%	8
Hennessy Paradis Imperial	40%	150
Cointreau Noir	40%	9.95
Calvados Henry De Querville Fine	40%	8

A Discretionary 12.5% Service Charge will be added to your bill.
All prices are inclusive of VAT at the current standard rate.