DESSERT & CHEESE MENU

DESSERT

Black forest Eton mess 10

Blackberry gel & Chantilly cream

William pear Panna Cotta 12

Almond praline

Sticky toffee pudding 12.5

With Clotted cream, caramel sauce & candy walnuts

Pumpkin Pie 10.5

Chantilly cream, candied ginger & Maldon salt

Italian gelato ice cream 9

Choose 3 scoops from: hazelnut, sea salt & caramel, chocolate, espresso, vanilla or white chocolate honeycomb

Sorbet 9

Choose 3 scoops from: mango, raspberry or lemon sorbet (lactose-free)

CHEESE

All cheese contains dairy. Served with biscuits, apple & grapes

Ogleshield

Semi-soft cheese. Made from un-pasteurised Jersey cow's milk, rich & creamy texture

Cheshire Appleby's red

Traditional, raw cow's milk, moist, crumbly texture & zesty, slightly acidic flavour with a long, savoury finish

Provolone cheese

An aged cheese originating in the Campania region, near Vesuvius

Two Cheese 13 | Three Cheese 16 (supplement 3.50)

Please see drinks menu for port & digestivi

For allergen information please scan the QR code
& inform your server of your specific allergies.

AA Rosette award for culinary excellence 2026