

DESSERTS

 Denotes a favourite recipe of Bea Tollman, our Founder and President.

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 

Strawberry coulis
12

BEA TOLLMAN'S RICE PUDDING 

Salty caramel sauce, caramelised nuts
12

SALTED CARAMEL TART

Caramelised banana, banoffee ice cream
12

ENGLISH STRAWBERRY

*English strawberries, basil, cream cheese mousse,
strawberry & basil sorbet*
12

ASSORTED ICE CREAM AND SORBET

Ice cream: bourbon vanilla, strawberry, Belgian chocolate
Sorbet: lemon, mango, raspberry
12

CHEESE

Selected cheese in partnership with Neal's Yard Dairy, number one supplier of farmhouse cheese from the UK

STICHELTON

Slightly acidic and toasty flavours with soft and creamy texture. Raw cow's milk.

ISLE OF MULL CHEDDAR

A rich and savoury, full-flavoured Scottish Cheddar, drier in texture. Raw cow's milk.

SINODUN HILL

Delicate and red-fruit flavour, pleasantly light, almost whipped texture. Raw goat's milk.

RISELEY

Bold and savoury flavours with a rich paste texture. Thermised sheep's milk.

BARON BIGOD

A Brie-style cheese with a crumbly texture at the core, and a silky breakdown at the rind. Raw cow's milk.

Selection of three cheeses

14

Selection of four cheeses

18

Selection of five cheeses

22

All served with homemade chutney, grapes, celery and biscuits.

V – Vegetarian **VG** – Vegan **GF** – Gluten Free upon request

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

Please place your electronic devices on silent. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant. Our fish is locally sourced from Billingsgate market. Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.