
DESSERTS

STRAWBERRY ETON MESS

English strawberries, meringue, vanilla cream, strawberry sorbet

STICKY TOFFEE PUDDING

Sticky dates, butterscotch sauce, earl grey ice cream

HONEYCOMB ARCTIC ROLL

Banana toffee, chocolate mousse, chocolate crunchy

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE

Strawberry sauce

BEA TOLLMAN'S RICE PUDDING

Candied nuts, salted caramel sauce

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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.

ST CERA

Intense and pungent flavours with a runny, melting texture. Raw cow'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.

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Selection of two cheeses 10

Selection of four cheeses 15

Selection of six cheeses 20

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

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. If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.