

TO FINISH

Chocolate and olive oil cake, aerated chocolate, ricotta ice cream 11.00

Assiette of apples from the Estate 11.00
(tatin, sorbet, panna cotta)

Clementine bread pudding, cranberry & white chocolate ice cream 11.00

Caramelised banana, coffee mascarpone cream, rum ice cream, oat crumble 11.00

Selection of our favourite cheeses with grape, apple & chutney 16.00

Bosworth Ash- *Matured goat's cheese- Staffordshire*

Colston Bassett- *Colden bodied blue veined cheese, delicate flavour, made with milk from Yorkshire cows.*

Golden Cenarth- *Award winning, Creamy soft cheese washed with cider*

Rutland Red- *Vibrant colour with firm, almost flaky texture, sweet, nutty and gentle lactic flavour*

Vintage Lincolnshire Poacher- *Smooth yellow paste with nutty and earthy flavour, firm texture similar to cheddar with a lingering aftertaste*

(Supplement £5.00)

DESSERT WINE

Tokaji Aszu, Hungary 50ml 6.85

Elysium Black Muscat, USA 50ml 4.75

Muscat de Rivesaltes, France 50ml 5.20

PORT

Poças, 10yr tawny 50ml 9.60

Poças, LBV 2012 50ml 7.60

Poças, Colheita 1995 50ml 11.60

COFFEE AND TEA

Tea or coffee with Chocolate truffles 4.45

Irish coffee, Calypso coffee or Bailey's coffee 8.75

Dishes may contain traces of food allergens. If you have any dietary requirements, food allergies or intolerances, please speak to a member of our team and we are happy to adjust our dishes to meet your dietary needs.

A discretionary 10% service charge will be added to your bill