

P U D D I N G

SUMMER SAMPLE MENU

Sticky toffee pudding

Brandy basket, vanilla ice cream (V, gfa, vea) £9

Madagascan vanilla crème brûlée

Chuckleberry compote, madeline (V, n, gfa) £9

Yorkshire rhubarb crumble soufflé

Birds custard ice cream (V, gfa) £12

Harrold apples, Hazelnut, Caramel

Brown butter & hazelnut financier, caramel, white chocolate & Sauternes (V, gfa, n) £9

Wooden Hill coffee Paris-Brest

Espresso caramel, coffee mousseline, whipped chantilly, dark chocolate £9

Cheese

Served with homemade chutney, grapes and crackers

Pick 3 for £12

Pick 6 for £22

Pick 9 for £28

Isle of Mull, Fourme de A'mbert, Rosary Ash, Tomme De Savoie, Old Amsterdam,
Villa Chevre Fume, Bevistan Blue, Abbaye de Tamie, Vacherin Mont d'Or,
Cornish Yarg with nettle leaf, Cotherstone

- Teams perfectly with a glass of Sandeman 10 year tawny port £6.50

Scoops of homemade Ice cream & sorbet (per scoop) £2.50

Ice cream: Ginger, Coffee, Rum raisin, Honeycomb, Chocolate,
Banana, Vanilla, Birthday cake, Grand Marnier, Liquorice, Malted milk

Sorbet: Rhubarb (*ve, gf*), Orange (*ve, gf*)