

PUDDINGS

Hazelnut & Syrup Tart

Whipped Creme Fraiche £9.50

Maury, Mas Amiel, Roussillon, 20 Year
£9.50

Strawberry vodka & Lemonade

Jelly

Cucumber & Mint Sorbet £9

Quarts de Chaume, Château de Suronde, 2003
£17

Lemon & Oat Posset

Blackberries & Shortbread £9.50

Tokaji, '3 Puttonyos', Oremus, 2017
£14

Raspberry Jam Sponge

Bird's Custard £9.50

Sauternes, Château de Malle, 1997
£16

Homemade Ice Cream &

Sorbet

£3 Per Scoop

Piggy Fours

Small Sweet Treats £8.50

Trio of Cheese

Shakespeare, Black Cow Cheddar & Cranbourne Blue £13.50

Fonseca, 20yr Tawny, £15

Tea & Coffee £4.50

Origin Coffee, Prince & Sons Tea

Chocolarder Hot Chocolate, Garden Mint Tea

Please speak to our restaurant manager if you have any questions about the menu, allergies or dietary requirements. We add a suggested 12.5% service charge to your bill. If the service wasn't up to scratch, don't pay for it. (But do let us know what we could do better)

TIPPLES

SWEET & FORTIFIED

Vin Doux, Samos, 2015	(75ml)	£8
Loupiac, 'Cuvee d'Or' Château Dauphine Rondillon, 2010	(75ml)	£9
Recioto Della Valpolicella, Tesauero, 2021	(75ml)	£9.50
Maury, Mas Amiel, Roussillon, Aged 20 Years	(75ml)	£9.50
Tokaji, '3 Puttonyos', Oremus, Hungary 2017	(75ml)	£14
Fonseca, 20yr Tawny, Port	(75ml)	£15
Sauternes, Château de Malle, 1997	(75ml)	£16
Quarts de Chaume, Château de Suronde, 2003	(75ml)	£17
Vouvray, 'Le Mont Moelleux 1ère Trié' Huet, Loire 1996	(75ml)	£19

COCKTAILS

Espresso Martini	£15
Noah's Old Fashioned	£22
Smoky Last Word	£19

SPIRITS

Limoncello	(25ml)	£6
Cognac, Delamain XO	(25ml)	£15
Cotswolds Cream	(50ml)	£7

FREE SPIRITED

Coastal Negroni	£10
Wild Idol Rose Sparkling	£12
Speak to The Team For The Full Bar & Wine List	

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