

Gittisham Honey & Fennel Pollen Iced Terrine

New Season Blood Orange & Honey Syrup Le Colombare, Recioto di Soave, Pieropan, Veneto, Italy 2017

Claire's Seville Marmalade

§ Buttermílk Steamed Sponge Pouríng Cream 1413, Dísznoko, Tokají, Hungary 2018 £9.50

Dark Chocolate & Hazelnut Mousse

Morvena Ice Cream & Candied Hazelnuts Mas Amiel, Maury, France 2019 £9.50

Muscavado Meríngue

Preserved Berry Compote, Scorched Lemon & Whipped Cream Isole e Olena, Vin Santo, Chianti, Tuscany, Italy 2008 £15.00

LIGHTER PUDS

Vegan Baked Cox Apple

Cíder Brandy & Oat Caramel Josmeyer, Grand Cru, Alsace, France 2009 £15.00

Last Seasons Damson Gín Jelly Mandarín Graníta Moscato d'Astí, Massolíno, Italy 2021 £9.50

Selection of Ice Creams & Sorbets £8.00

Forager's Shot £3.50

Píggy Fours £6.50

CHEESE

Local Artísan Cheeseboard: Solo £5.50, Trío £12.50, Full Deck £17.50 Selectíon of the best cheeses from the local area, served with Crackers, Celery, Apple & Homemade Spiced Chutney

Quíckes Extra Mature – Handcrafted using milk from grass-fed cows, clothbound & naturally matured for 18 months

Beenleigh Blue – Beautiful blue Devon Cheese with lemony sweetness, moist crumbly texture made from Ewes Milk Baronet – Washed rind Cheese with a full bodied Rich Flavour

> Bruton Bríe – Mild and distinctly creamy organic brie, made from Guernsey cow's milk Rachel – Semi hard, washed rind goats cheese with a delicate flavour.

Cockburn's, Vintage port, Portugal 1997 £15.00 75ml

Coffee £4.50

Tea £3.95 Líqueur Coffee £12

Hot Chocolate £4.50

Please speak to a member of staff if you have any questions about the menu, allergies, dietary requirements or calorie content

SWEET AND FORTIFIED

<u>White</u>	75ml Bottle 37.5cl
Semíllon/Sauvígnon Blanc – Chateau Varí, Monbazíllac, France 2017	£8.50 £30.00
Muscat – Campbells, Rutherglen, Australía NV	£9.00 £40.00
Chenín Blanc – Mullíneux Straw Wine, Swartland, South Africa 2021	£14.50 £70.00
Garganega – Le Colombare, Recíoto dí Soave, Pieropan, Veneto, Italy 2017	£1.5.00 £85.00
Trebbiano - Isole e Olena, Vin Santo, Chianti Classico, Tuscany Italy 2008	£18.00 £85.00
	75ml Bottle 50cl
Furmínt/Hárslevelu/Zeta – 1413, Dísznoko, Tokají, Hungary 2018	£9.50 £65.00
Furmínt/Hárslevelu/Muscat – 6 Puttonyos, Dobogo, Tokají, Hungary 2017	£17.50 £120.00
Furmínt/Hárslevelu – 6 Puttonyos, Kíkelet, Tokají, Hungary 2013	£17.50 £120.00
	75ml Bottle 75cl
Muscat – Moscato d'Astí, Massolíno, Italy 2021 (125ml)	£9.50 £49.00
Pínot Grís – Josmeyer, Grand Cru, Alsace, France 2009	£15.00 £150.00
Red	75ml Bottle 37.5cl
Grenache – Mas Amíel, Maury, France 2019	£9.50 £50.00
Sherry	75ml Bottle 75cl
Bodegas Hídalgo, Pasada Pastrana Manzanílla, Spaín	£5.00 £45.00
	75ml Bottle 50cl
Bodegas Hídalgo, Tríana Pedro Xímenez, Spaín	£7.50 £66.00
Port	75ml Bottle 75cl
Fonseca, Late Bottled Vintage, Portugal 2015	£9.50 £55.00
Fonseca, 10 Year Old Tawny, Portugal (300cl Jeroboam)	£12.00 £250.00
Cockburn's, Vintage, Portugal 1997	£15.00 £120.00
Taylors, Vintage, Portugal 1985	£120.00
Dow's, Vintage, Portugal 1975	£150.00
Cocktails	
Hogfather	£12.00
Tokí Japanese Whískey, Amaretto, Crème de Abrícot	
Toasted Walnut Espresso Martíní	£12.00
Toasted Walnut Infused Chase Vodka, Conker Cold Brew Liqueur, PX Sherry	, Coffee
Nut Kace	£12.00
Frangelico, Conker Cold Brew Liqueur, Cotswolds Cream Liqueur	

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