

WILLIAM CECIL

VANILLA RICE PUDDING 7.5

poached Yorkshire rhubarb, rhubarb sorbet, white chocolate, cinnamon crumb

DATE & FRANGIPANE TART 8

crème fraîche

SPICED APPLE & CARAMELISED MILK CRUMBLE 7.5

vanilla ice cream

DARK CHOCOLATE & ORANGE TRIFLE 9

BRITISH CHEESES 14

biscuits, Eccles cake, spiced apple chutney, quince

LINCOLNSHIRE POACHER

a hard unpasteurised cows milk cheese matured for between 14 and 24 months.

Simon Jones, who started to make Lincolnshire Poacher cheese, is the fourth generation to be running the farm, which has been in the family since 1917. It is situated on the edge of the beautiful Lincolnshire Wolds about ten miles from the east coast.

COLSTON BASSET STILTON

Colston Basset Stilton is handmade by Billy Kevan and his team in Nottinghamshire. It is one of the last remaining hand-ladled Stiltons. Hand-ladling produces an intensely rich and creamy cheese; and the Colston Bassett flavour is deep, lingering and complex.

DRIFTWOOD GOATS

Driftwood is a fresh goats cheese with a silky smooth, thick creamy texture. The texture is almost mousse like when young but as it matures it becomes rich and creamy.

2021 BAROSSA VALLEY BOTRYTIS SEMILLON

Peter Lehmann Masters, South Australia
375ml bottle 30

2018 SAUTERNES

Château Delmond, Bordeaux, France
750ml bottle 42.5, 125ml glass 7.5

NV 10-YEAR-OLD TAWNY PORT

Sandeman, Douro, Portugal
125ml glass 9.75

ESPRESSO MARTINI 9

GF gluten free · GFA gluten free adaptable · v vegetarian · VG vegan · VGA vegan adaptable

Please let us know if you have any allergies or require information on any ingredients used in our dishes.

With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding a discretionary 10% service charge to all bills of £10 and over. All tips go directly to staff and are shared out by them across the whole team. Please ask your server if you would prefer this to be removed from your bill.