

WILLIAM CECIL

YOGHURT PANNA COTTA 8.5
caramelised pineapple, passion fruit GF

STRAWBERRY & ELDERFLOWER CHOUX BUN v 8.5

POACHED WHITE PEACH 8
vanilla parfait, almond granola v

CHOCOLATE & SALTED CARAMEL DELICE 9.5
Chantilly cream

SELECTION OF THREE BRITISH CHEESES 15
biscuits, Eccles cake, spiced apple chutney, quince

KEEN'S CHEDDAR
The Keen family have been making unpasteurised Cheddar since 1899.
A traditional artisan cheese which is sweet and strong, nutty and moreish.

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.

WHYTE WYTCH
An unpasteurised soft bloomy white rind cheese made using traditional artisan methods.
The cheese is made from Bassingthorpe milk collected fresh from the morning's milking
and turned into a delicious flavoursome soft cheese..

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.