



Dessert

Cabernet Sauvignon Tart | Pistachio | Goat Curd Ice Cream | 18

Callebaut Chocolate Soufflé | Smoked Hazelnut Praline |
Passionfruit Sorbet | 19

Crème Brulée | Pistachio | Blackberry | 17

Honey Panna Cotta | Orange Granita | Honeycomb | Toasted
Macadamia | Mandarin Gel | 17

Cheese

Paysan Breton L'Original Brie | *Brittany France*
Luxurious and creamy, with a unique earthy flavour

Valdeón Blue Cow + Goat Milk | *León Spain*
Wrapped in dried maple and walnut leaves. The flavour is mildly
spicy and salty with a buttery texture.

West Country Farmhouse Cave Aged Cheddar | *Dorset England*
This cloth bound cheddar cheese has been matured in natural caves
which helps to give it a characteristic sweet and earthy finish

Selection of Two | 23

Selection of Three | 34

All Cheeses are served with:

Quince Paste | Dried Pear | Honey | Walnut Bread | Lavosh

One Account Per Table
(Please note we are a cashless venue)