

DESSERT

STICKY TOFFEE PUDDING v 8

butterscotch sauce, Madagascan vanilla ice cream

COCONUT PARFAIT v gf 8

roasted pineapple, rum sauce and toasted coconut

PIMMS PUNCH FRUIT SALAD v gf 8

Kentish strawberries, raspberries, orange, cucumber, mint leaf and lime sorbet

CITRUS AND CHAMOMILE PANNA COTTA ve gf 8

poached peaches and basil leaf

ZEPHYR CARAMEL CHOCOLATE TART v 8

sea buckthorn sorbet

NEAL'S YARD CHEESE 14.5

CORNISH YARG a striking, nettle-wrapped cheese whose delicately earthy rind gives way a buttery breakdown and crumbly core, with notes of lemon and yoghurt

CASHEL BLUE an easy-eating blue cheese with a pleasantly buttery texture and a balanced amount of blue veining which adds a lift to the rich, full-flavoured paste

TUNWORTH a Camembert-style cheese characterised by truffley, garlicky and vegetal flavours and a creamy and unctuous paste

Served with date and ale chutney, grapes and a selection of crackers

v - vegetarian, ve - vegan, gf - gluten free. Please let us know if you have any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill.

Sample menu.