

## PUDDINGS, CAKES & BISCUITS

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### PUDDINGS

Chilled rice pudding & Yorkshire rhubarb	6.5
Cambridge burnt cream	5
Poached clementine, clotted cream & shortbread	6
Sussex Pond Pudding & cream	7
Warm Dorset apple cake & custard	7
Chocolate cake & crème fraiche	6.5
Ice cream & sorbet (per scoop)	1.75
Wensleydale & fruit cake	7.5

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### CAKES & BISCUITS

Plain or raisin scones	3.7
Fruit cake	5
Lemon drizzle cake	4.7
Gluten free chocolate & almond cake	5
Victoria sponge cake	5.25
Carrot cake	5.25
Pistachio & polenta cake	5
Flapjack	4
Chocolate brownie	4.9
Millionaire's Shortbread	4.9
Macaron	3.7
Cuppa & Cake (Any slice of cake and a coffee or tea)	7.5
Baked cheesecake	5

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12.5% discretionary service charge will be added to the bill.

Please notify your waiter if you have any special dietary requirements.

## BRITISH CHEESE

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We're proud to buy all of our fine British cheese from Neal's Yard Dairy who select, mature and sell farmhouse cheese from about 40 cheesemakers across the country.

### 3 / 5 CHEESES

9 / 12

#### **Isle of Mull cheddar**

A hearty Scottish Cheddar-style cheese with sweet, boozy and rich flavour.

#### **Mrs Kirkham's Lancashire cheddar**

A succulent-yet-crumby texture with a rich and layered flavour.

#### **Gorwydd Caerphilly**

Bright, milky and sweet.

#### **Albion Cheese**

Our own Albion cheese! A soft cow's milk cheese with smooth, delicate flavours.

#### **Tunworth**

A camembert-style cheese with creamy, mould-ripened herbal flavours.

#### **Gubbeen**

A mild and gentle cheese with a sweet, milky flavour.

#### **Rollright**

A buttery and savoury cheese with full, but not overly pungent aromas.

#### **Berkswell**

A dense textured cheese with long and toasted flavours.

#### **St Jude**

A buttery lactic cheese which ranges from light and fluffy to slightly salty and bolder.

#### **St Cera**

A relatively strong, complex cheese.

#### **Cashel Blue**

A soft textured blue with a salty and savoury taste.

#### **Stichelton**

A full bodied, robust and complex blue cheese.

#### **Colston Basset Stilton**

A complex cheese with an ideal balance of fruity blue veins and creamy undertones.

#### **Beenleigh Blue**

A steely blue, with the burnt caramel sweetness and characteristics of fine sheep's milk.

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