

SWEET TREATS

Sticky toffee soufflé, vanilla custard (gf)	10
Poached rhubarb, vanilla and lemon posset, gingerbread tuile (v)	8.5
Blood orange curd, dark chocolate, black pepper meringue (gf)	9.5
Affogato: espresso, vanilla pod ice cream (gf) <i>Add Cointreau or Disaronno; vegan coconut ice cream available</i>	8.5
Petit Four: a little sweet treat from our chef, served with a tea or coffee of your choice	6.5

THE CHEESEBOARD

A selection of cheeses, homemade parkin, artisan crackers, pickled grapes, winter spiced nuts.

Mrs Kirkham's Farmhouse Lancashire
(Kirham's Creamery, Goosnargh, Lancashire)
A cows milk cheese in the traditional local style*

Summerfield Alpine

*(Botton Village, North Yorkshire)**

Cow's cheese, with the sweet, supple nuttiness akin to Gruyère and Comté.

Elrick's Goat Log

*(Carnwath, Lanark)**

Rich creaminess with subtle flavours associated with goats cheese; delicate with a rich moussey texture and rich, herbacious light rind.

St. James

*(Holker Farm, Cartmel, Cumbria)**

A washed-rind sheep's milk cheese: savoury, rich, sweet, soft. As a small batch cheese, the nutty flavour varies throughout the year.

Darling Blue

(Doddington Farm, Northumberland)

A smooth, gentle blue with rich, biscuity flavours

Three cheeses	12
Five cheeses	15

*Cheeses marked * are unpasteurised.*

Please note that as our cheeses are made using traditional farmhouse methods, our cheeseboard is not suitable for vegetarians.

PORT & SHERRY

Poças 10 year old Tawny Port (50ml)	5.4
Colosio Gutierrez Pedro Ximinez Sherry (50ml)	7.4

DESSERT WINE

Mas de la Caçadora, Ca la Madrona <i>Catalonia, Spain (15.0%; 50ml) Golden, sweet and generous, opulent nose, honey and orange</i>	7.5
Lyric Solera 1993 <i>Penedes, Spain (19%; 50ml) Sweet Merlot, nuanced and bold, glorious depth and character</i>	8

DESSERT BEER

(IDEAL FOR SHARING)

Gelato Nero Ice Cream Sour, Funky Fluid <i>Warsaw, Poland (5.5%, 500ml) A fruit bomb of raspberries, blackberries, and blueberries, seasoned with marshmallow and vanilla.</i>	9.5
Wee Heavy, Farm Yard Brew Co <i>Galashiels, Scotland (9.5%, 440ml) Scotch ale aged in bourbon barrels, rich and malty, spice notes with toffee, caramel and a whiff of smoke.</i>	9.5

COCKTAILS AND NIGHTCAPS

Espresso Martini <i>Ketel One vodka, Mr Black's Coffee Liqueur, Espresso</i>	10
French Connection <i>Remy Martin VSOP, Disaronno, lemon</i>	10
Old Fashioned <i>Bulleit Bourbon, Angostura bitters, demerara sugar & orange</i>	10
Highland Park 12-Year Aged Single Malt	5.4
Bruichladdich Unpeated Islay Single Malt	6.5
Caol Ila 12-Year Aged Islay Single Malt	6.5
Disaronno	3.8
Metaxa 12 Star	4.6
Remy Martin VSOP	6.5
Remy Martin 1738	7.4

COFFEE

Americano	2.8	Flat White	3.5
Latte	3.5	Cappuccino	3.5
Hot Chocolate	3.9	Double espresso	2.8
Tea	3.2	Fruit teas	3.2

Oat milk and decaf options available. No extra charge.