

PUDDINGS £12

chocolate Paris-Brest with praline ice cream

quince and walnut trifle with syllabub

Agen prune and bramley apple tarte with plum ice cream

steamed rhubarb sponge with custard and pistachio

gariguet strawberry and lime meringue with vanilla ice cream

chocolate torte with orange and cardamon ice cream

Muscat crème caramel with poached pear

cheese £16

selection of french cheeses: Brie de Meaux, Comté, Epoisses, Roquefort

PUDDING WINES 10cl GLASS

Madeira Miles 'Dark & Rich', Madeira, Portugal £8

Graham's Ruby Port, Douro, Portugal £8

Semillon botrytis Peter Lehmann, Barossa Valley, Australia £9

Riesling Late Harvest Utlar Gladstone, Wairarapa, New Zealand £9

Pedro Ximenez 'Bella Luna' Sanchez Romate, Jerez, Spain £9

Vieux Pineau des Charentes Château de Montifaud, Cognac, France £12

Port Tawny 10 Years Grahams, Douro, Portugal £12

Muscat, Chambers Rosewood, Rutherglen, Victoria, Australia £12

Moscato d'Asti ' Moncucco' Fontanafredda 2022, Piemonte, Italy 37.5cl: £28

Cypres de Climens, Château Climens 2016, Barsac, Bordeaux, France 37.5cl: £46

'I Capitelli' Roberto Anselmi 2022, Veneto, Italy 37.5cl: £48

Aleatico di Puglia Francesco Candido 2013, Puglia, Italy 50cl: £48

Tokaji Aszu 5 Puttonyos Sauska 2019, Tokaji, Hungary 50cl: £68

Riesling Icewine 2019 Peller Estate, Ontario, Canada 37.5cl: £78

Gewürztraminer Trimbach Vendanges Tardives 2017, Alsace, France 75cl: £78