

PUDDINGS £12

warm gingercake with butterscotch sauce and vanilla ice cream

chocolate praline Paris-Brest with praline ice cream

quince and pistachio tart with pistachio ice cream

baked Seville orange custard with blood oranges

Yorkshire rhubarb and almond trifle

buttermilk pudding with roast pear and granola

chocolate torte with prune and Armagnac ice cream

cheese £16

selection of cheeses: Mayhill Green, Single Gloucester, Stinking Bishop, Stichelton

PUDDING WINES 10cl GLASS

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

Semillon botrytis Peter Lehmann, Barossa Valley, Australia £9

Riesling Late Harvest Urlar 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 Old Noval, Douro, Portugal £12

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

Sauternes Château Laville 2018, Bordeaux, France £16

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

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

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