



*We believe in hearty traditional English food,
Using fresh ingredients and we are passionate
About using quality local produce*

Dessert

SUNDAE OF THE DAY £6.50

'PLUM & VANILLA PARFAIT' £8.50

With Puff Pastry Shards, Chocolate & Plum Gel

STICKY TOFFEE PUDDING £7.00

With Salted Carmel, Date & Oxford Coffee Bean Puree, Pecans & Vanilla Ice Cream

APPLE AND BLACKBERRY PIE £7.50

Topped with Hazelnut Crumble & Crème Anglaise

Fancy an extra scoop of: - Ice Cream (Per Scoop) £2.00
: - Sorbet (Per Scoop)

KIDS WARM CHOCOLATE BROWNIE

With Vanilla Ice Cream £4.50

KIDS ICE CREAM TUB & Mini Marshmallows

Strawberries & Cream or Chocolate or Vanilla £2.50

If you have any Allergy requirements please speak with a member of staff who will be more than happy to assist



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Selection of Cheeses –

We are happy to mix it up if you prefer, just let your waitress know

Cheese for 1 £9.50 / Cheese for 2 £13.95 / Cheese for 4 £19.00

PERL LAS Perl Las, meaning 'Blue Pearl' in Welsh, is a superb blue cheese made by Carwyn Adams and family at Caws Cenarth in Carmarthenshire. This deliciously golden and veiny cheese has become one of the most famous and highly regarded cheeses in Wales over recent years. It is delicately salty and creamy with a lingering blue aftertaste.

ROLLRIGHT A mellow, buttery-rich 'washed-rind' cheese that expresses the rich and diverse clover pasture of King Stone Farm deep in the Cotswolds, based on the classic French cheese 'Reblochon'

HEREFORD HOP Is a firm cheese that has a rind of toasted hops. It has been produced since 1990 by Charles Martell, Maker of the Stinking Bishop.

Served With Frozen Grapes, Celery, Crackers and Chutney.