



DESSERT & CHEESE

Taste of Raspberry

Pistachio & Lavender £6.50

Custard Tart

Nutmeg & Strawberry £7.25

Indulgence of Chocolate

Sour Cherry & Chocolate Sphere, Mousse de Chocolat,
White Chocolate Fondant, Iced Cherry & Pistachio £10.95

Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti £5.95
Why not add your favourite Liqueur?

Peach

White Chocolate, Lemon & Thyme £7.95

Cleveland Tontine Cheese Board

Homemade Fig Jam, Biscuits, Walnut & Raisin Bread £12.95

Little Mester

A soft, creamy, mould ripened cheese made in the heart of Sheffield by cheesemaker Sophie Williamson.

This cheese has only been in production since September 2017.

Comté

This favourite French cheese has a firm & supple pâte that melts in the mouth, leaving a sweet taste. The salt is strong but balanced & the flavour has a nutty tang.

Morbier

Dense, yet springy with a fairly pungent, yeasty aroma and a sweet fruity taste. This cheese was originally made by farmers in the valleys during the winter months, with the curd from the morning's milk.

Campbeltown Loch

From The Inverloch Cheese Co, Award-Winning Campbeltown Loch cheese is made with local Kintyre milk. Its rind is washed in whiskey for two months before being wrapped. The rind gives a strong aroma, whilst the body of the cheese has notes of cheddar.

Stottie

Launched only in Spring 2018 Stottie is a new mould ripened goats milk brie, made using the finest Yorkshire milk. This cheese is smooth, rich, & creamy with a fresh clean flavour.

PORT

Graham Late Bottled Vintage

75ml glass £2.95

Bottle £24.95

Quinta do Noval 10 Year Old Tawny

Bottle £44.95

All our food is prepared to order so we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to tables of 8 or more.