

DESSERT

MENU

PANNA COTTA £8

Strawberry, mint and elderflower salsa

PARIS-BREST £9

*Praline cream, raspberry sauce, freeze-dried raspberries
and salted caramel ice cream*

FRENCH TOAST £8

Roasted apricots, clotted cream ice cream, vervain syrup

HOUSE-MADE TIRAMISU (V) £9

Espresso-soaked ladyfingers, mascarpone cream & cocoa dusting

STICKY TOFFEE PUDDING £10

Warm date sponge, rich toffee sauce & vanilla ice cream

ENGLISH CHEESE BOARD

Half board (3 cheeses) £11.00 | Full board (5 cheeses) £16.50

*Isle of Wight Blue, Witheridge in Hay, Lyburn Winchester Old Extra Mature, Highmoor
Organic, Rosary Goat Ash with thins, red onion chutney and grapes*

Please turn over for our cheese guide



A GUIDE

TO OUR CHEESES

ISLE OF WIGHT BLUE

Wine pairing: Los Intocables Black Malbec, San Juan, Argentina

A creamy, mould-ripened blue cheese made on the Isle of Wight. Milder than a Stilton, it has a buttery, yielding texture with a gentle blue tang and a slightly earthy rind. A rare and distinctive cheese that's hard to find outside the south of England.

WITHERIDGE IN HAY

Wine pairing: Leftfield Sauvignon Blanc, Nelson, New Zealand

Made near Henley-on-Thames, this is a washed-curd cow's milk cheese rolled in hay, giving it a wonderfully rustic appearance and a subtle, grassy sweetness. Semi-firm in texture with a clean, milky flavour and a gentle nuttiness. A real showstopper on any board.

LYBURN WINCHESTER OLD EXTRA MATURE

Wine pairing: Luis Felipe Edwards Gran Reserva Merlot, Colchagua Valley, Chile

Produced at Lyburn Farm in Wiltshire, this is a hard, pressed cow's milk cheese in the style of a mature gouda or aged cheddar. Long maturation gives it a deep, complex flavour — rich and nutty with sweet caramel notes and occasional crystalline crunch. One of the south's finest aged cheeses.

HIGHMOOR ORGANIC

Wine pairing: Beaujolais-Villages Combe aux Jacques, Louis Jadot, France

An organic washed-rind cheese from Nettlebed Creamery near Henley. Supple and sticky-skinned, it has that classic washed-rind pungency on the nose but a surprisingly gentle, creamy flavour on the palate — far milder than it smells. A wonderful talking point for guests.

ROSARY GOAT ASH

Wine pairing: Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France

Made at Rosary Dairy in Wiltshire, this is a fresh goat's cheese dusted in vegetable ash, giving it a striking dark exterior. Light, mousse-like texture with a clean, citrusy tang. The ash adds a subtle mineral quality that balances beautifully against the richer cheeses on the board.