

Origins

Cheese Selection

Rouzair Brillat Savarin	20.00
Taking its name from the famous 18th century French food writer Brillat Savarin this extravagant triple cream cheese was originally conceived in the 1950's by Pierre Androuet. Made from whole full cream milk and added crème fraiche, its dense creamy texture slowly ripens due to the fluffy white mould.	
Queso de Manchego	20.00
Spain ewes milk from there La Mancha region exhibits flavours of burnt caramel and Brazil nuts with a lamb roast aroma with a slightly salty finish	
Cropwell Bishop Stilton	20.00
England cows milk cheese exhibits dark chocolate and intense spicy blue flavour with a lasting tangy finish	
Selection of the 3 cheeses above 3 x 40g	26.00
All cheese served with quince paste, muscatels, fresh pear & crackers	

Dessert

Cinnamon doughnuts, milk purée, croissant ice cream, hot chocolate ♣	15.00
Lemongrass chocolate mousse, kafir lime & coconut sorbet	15.00
Peanut parfait with lemon curd, raspberry glaze, meringue, fresh berries	15.00
Caramelised apple cider jelly, muscovado ice cream, white rum gel, rhubarb & strawberry ice pops	17.00

Dessert Wine

	Bottle	Glass
Trentham Estate Noble Taminga	39.00	7.50
Rymill June Traminer Riesling (375ml)	39.00	8.50
Tim Adams Botrytis Riesling	48.00	9.00
De Bortoli Noble One (375ml)	65.00	12.50
De Bortoli Black Noble One (375ml)	74.00	12.50
Seppeltsfield Cellar No 6 Tokay	60.00	11.00
Ziraldo Iced Wine	146.00	35.00

Liqueurs Coffees

Irish – Irish Whiskey	Origins– Chocolate Liqueur & Frangelico
Roman – Galliano	Jaffa – Cointreau & Kahlua
Jamaican – Tia Maria	Almond Mocha – Amaretto
Mexican – Kahlua	Café Reggae – Rum, Tia Maria & Chocolate
Liqueur Royale – Cognac	Café Oscar – Kahlua & Amaretto

16.50