



Selection of cheeses / 3 for £13 / 5 for £19

Gluten free biscuits, thyme honey,
crab apple & damson jelly, plum chutney

Copy's Cloud

A semi-hard cheese with a creamy, sweet, nutty flavour. This cheese ages for five to seven months and is made from cow's milk. Copy's Cloud has a fluffy white rind and a melting centre. It is a soft bloomy, brie style cheese

Red Storm

Red Storm is a strong & creamy vintage red Leicester. This cheese is typically aged for 18 to 21 months, creating an intense flavour and refined texture. With notes of caramel

Binham Blue

A creamy blue with good subtle flavor throughout that is not too overpowering to the pallet.

A must of any cheese board

Lincolnshire Poacher

Matured for 14-16 months. A smooth, densely creamy texture.

Kidderton Ash goats' cheese

Kidderton Ash is a silky-smooth goats' cheese. Being coated & matured with ash it delivers a distinctive finish that is furry and speckled. Kidderton Ash is a bright white

Port

	Glass 75ml	Bottle
Late bottled vintage, Ferreira, Douro, Portugal	-	£55
Dona Antonia, 10- year old white port Ferreira, Douro (chilled)	£8.00	£35
20 year old Tawny, Sanderman, Douro (chilled)	£8.50	£79
30 year old Tawny, Sanderman, Douro (chilled)	£14.80	£100



Gluten Free Desserts

In italic, find our dessert wine recommendation to complement your favourite pudding...

Dark chocolate fondant **9**

vanilla ice cream, mango & lime salsa

Vin Santo, Gaia, 8 years

Sticky toffee pudding **8**

rum & banana ice cream

Monemvasia Malvasia Vin Lastos

Buttermilk panna cotta **8.5**

poached rhubarb, pinenut & a rhubarb sorbet

Malborough Noble Riesling, Framingham

Caramelized apple & seasonal berry crumble **8**

clotted cream

Tokaji Aszu 6 Puttonyos

Eton mess cheesecake **8.5**

white chocolate & saffron ice cream

Chateau Laville Sauternes

Coffee

A selection of tea & coffee from **3.5**

Liqueur coffee **7.5**

*Please inform us of any dietary requirements or allergies.
A 12.5% discretionary service charge will be added.*