

PUDDINGS

Peanut butter parfait chocolate sauce, salted caramel popcorn		£8.50
Classic banana split almonds, cherries		£8.50
Home-made ice-cream & sorbet ice-cream – vanilla, brownie, raspberry ripple sorbet – mixed berries, passion fruit, guava	3 scoops	£6.50
Madagascan vanilla cheesecake caramel sauce, apple crisp, passion fruit gel		£8.50

TABLE D'HOTE PUDDINGS

Isle of Mull Cheddar and Stilton quince jelly and oatcakes		£8.00
Dark Belgian chocolate terrine Maldon salt, honeycomb		£8.00
Bramley apple and cinnamon crumble caramel ice cream		£8.00

IAN MELLIS CHEESEBOARD

We ask Scotland's premier cheese supplier, I.J.Mellis to source the finest cheeses direct from the producers for you to enjoy

Served with crackers, oatcakes, quince jelly and grapes	3 cheeses	£9.95
	5 cheeses	£12.95

Ragstone, England

Produced at Neal's Yard Creamery in Dorstone, Herefordshire.

Unpasteurised goats' milk.

A smooth textured cheese with hints of lemon and honey; the creamy-white mould rind adds sharpness and complexity.

Recommended malt: **Dalmore 15**, rich and smooth £13.00

Blue Stilton, England

Produced at Colston Bassett Dairy in Colston Bassett, Nottinghamshire.

Pasteurised cows' milk and vegetarian rennet.

Creamy in texture, the blue veining is strong and salty but not sharply acidic, while the cheese has a mellow aromatic finish.

Recommended malt: **Benromach Organic**, creamy and spicy £8.50

Brie de Meaux, France

Produced at the Donge family farm in Triconville, Lorraine.

Unpasteurised cows' milk.

A delicious combination of hazelnut and fruit aromas with a subtle sweetness.

Recommended malt: **Glenkinchie**, floral and nutty £8.50

Isle of Mull Cheddar, Scotland

Produced at Sgriob-ruadh farm on the Isle of Mull, Inner Hebrides.

Unpasteurised cows' milk.

A very sharp, fruity tang, thanks to the diet of the cows that eat the fermented grain from the nearby Tobermory whisky distillery.

Recommended malt: **Fettercairn Fior**, sweet and confectioned £10.00

Mrs Kirkham's smoked Lancashire, England

Produced at Beesley Farm in Goosnargh Village, rural Lancashire.

Raw cows' milk and animal rennet.

A semi-hard, creamy but tangy cheese. Slowly cold smoked over wild hickory branches, the cheese remains moist and develops a complex well-balanced flavour.

Recommended malt: **Ardbeg 10**, peaty and complex £9.50

Please ask one of the team for allergen information.
Due to the presence of allergens in our kitchens dishes may contain traces.