

ROAST

Desserts

CHRISTMAS PUDDING 14

VEGAN OPTION AVAILABLE

Vanilla Custard, Red Currants, Fresh Mint

WINE PAIRING GLASS 12
Marsanne "Cane Cut" BOTTLE 56
 Tahblik, 2018, Victoria
 Australia, 500ml

WARM STICKY TOFFEE PUDDING (GF) 13

Toffee Sauce, Devonshire Clotted Cream,
 Oreo Crumble

WINE PAIRING GLASS 18
Gruner Veltliner Eiswein BOTTLE 85
 Weingut Rabl 2021,
 Kamptal, Austria, 375ml

HAZELNUT TART (V6) 13

Chocolate Ganache, Hazelnut Mousse, Coconut
 Sorbet, Lemon Balm

WINE PAIRING GLASS 15
Sauternes, Castelnau De BOTTLE 65
 Suduiraut, Chateau Suduiraut,
 2022, Bordeaux France,

VANILLA RICE PUDDING (GF) 12

Cold Macerated Pear, Toasted Coconut,
 Cinnamon

WINE PAIRING GLASS 14
Muscat de Beaumes de Venise, BOTTLE 60
 Solera, Southern Rhone, France,
 375ml

ICE CREAM / SORBETS PER SCOOP 3.5

A selection of homemade ice cream & sorbets

CHEESE PLATE 22

Baron Bigod
 Appleby's Red Cheshire
 Lincolnshire Poacher Fifty
 Spenwood
 The Duke

Served with Grapes, Caramelised Walnuts,
 Fig, Dried Apricot, Celery, Caramelised Onion
 Chutney, Biscuits

WINE PAIRINGS
20 Year old Tawny Port , GLASS 15.5
 Sandeman , Portugal

Vinsanto Del Chianti, GLASS 22
Farnito, 1999, Tuscany, BOTTLE 120
 Italy, 500ml

Inform your server if you have any allergies or intolerances before you order. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen.

Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.