

DESSERT MENU

DESSERTS

Lemon Posset

Fresh berries, blood orange gel

8

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

7



Warm Dark Chocolate Brownie

Caramel ice cream

8

Classic Eton Mess

Crisp meringue, local strawberries, whipped cream

7

Locally Sourced Saffron Waldon Ice Cream

Please ask server for today's flavour

3 PER SCOOP

DIGESTIF

LIQUEURS

Amaretto Disaronno	5
Luxardo black sambuca	5
Luxardo white sambuca	5
Jägermeister	5
Campari	6
Baileys	5

PORT

Collector – Ruby Port	6
10 yr Tawny Port	9
20 yr Tawny Port	17
30 yr Tawny Port	21

COFFEE

A classic espresso flavour profile and the original Perky Blend. Nutty and Chocolatey and a true favourite. Forest Blend currently features coffee from Fazenda Samambaia based in Minas Gerais in Brazil. The cool, green hills of Sul de Minas region provide ideal conditions for coffee growing and produces some of Brazil's finest beans.

ALL 4

Espresso
Macchiato
Flat White
Cappuccino
Latte
Decaf Available

TEA

ALL 3

Everyday Brew
Peppermint leaves
Decaf English Breakfast
Earl Grey
Mao Feng Green Tea

THE
FUNKY
COLLECTION



PART OF THE FUNKY
COLLECTION

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CHEESE

3 CHEESE BOARD £16 | 5 CHEESE BOARD £22

Explore our cheeses from Paxton and Whitfield London.

Indulge in a delightful selection of artisanal cheeses, carefully curated to elevate your dining experience. From creamy and rich to sharp and tangy, all boards accompanied with savoury, wholemeal and wheat biscuits, quince, grapes and celery

Cornish Yarg (Hard)

The original Caerphilly recipe now exclusive to Cornish dairy Lynher, is renowned for being wrapped in edible stinging nettles once the mould and rind has been removed, ready for maturation. It's described as having a fresh mushroom taste with an irresistible crumble in the core.



Perl Las (blue)

meaning 'blue pearl' in Welsh, this delicious, golden, veiny cheese has become one of the most famous and highly regarded cheeses in Wales, with its delicately salty and creamy flavour with a lingering blue aftertaste.

Brightwell Ash (Goat)

A ripened goats cheese disc with an ash based natural rind. This Oxfordshire cheese has a silky texture and a sumptuous flavour with hazelnut and citrus note. (Won 'Best Goats Cheese at the Artisan cheese awards May 2022).

Baron Bigod (Bloomy)

This finest traditional Brie-de-Meaux style cheese, is produced in Suffolk and is one of only a handful of its type in the world to be made by the farmer at the farm. It offers a smooth, silky golden, citrusy centre, encased in a nutty, mushroomy rind.

Camembert Calvados (Washed)

The preparation of this Normandy cheese, is to delicately scrape off the rind of the ripened camembert and to soak in calvados brandy for 3-5 hours, then coated in fresh breadcrumbs, resulting in a nutty, rich and intense flavour.

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