

Bruleed rice pudding, bramble jam (GF)
Warm Bakewell tart, clotted cream, sugared almonds (GF)
Chocolate delice, salted caramel, caramel ice cream (GF)
Vanilla pannacotta, figs, praline ice cream, hazelnut brittle (GF)
All desserts £7.25

Ice creams and sorbets (some GF) - Please ask for selections £6.50

Choice of local cheeses served with celery, grapes, biscuits and chutney**.
(GF biscuits available). Three choices £7.95. All five £14.50

Teas & coffees £3.75

Pot of tea served (choice of herbal, fruits, English breakfast or Earl Grey)
Pot of filter coffee, Americano, Café au Lait, Espresso, Latté or Cappuccino
Your choice of liqueur coffee £6.00
All above served with petit fours - GF – Gluten Free

** Local Cheeses

Herefordshire Hop

Pasteurised cow's milk it is mellow sweet buttery made at Laurel Farm by Charles Martell, Dymock, Gloucestershire. The cheese is coated with toasted hops.

Finn

Finn is an unpasteurised, soft-white cheese produced by Charlie Westhead of Neal's Yard Creamery. It is the only triple cream cheese made in England. Firm with a rich, double creamy texture, the mild cheese is fresh and lactic when young taking on a mush roomy and nutty taste as it matures. Like other French cream cheeses, 10% additional cream is added before the actual process of cheesemaking starts.

Perl Las

Perl Las, meaning blue pearl, is unlike any other blue cheese, strong but delicate, creamy but with lovely lingering blue overtones.

Dorstone

A matured ash coated goats cheese cylinder. It has a lovely chalky texture and a flavoursome zesty tang. Named after the nearby village of Dorstone and produced on Dorstone Hill.

Wookey Hole

Cave aged Cheddar is traditional PDO cheddar made on the Ashley Green Estate. The cheese is made to traditional methods by a highly skilled team of cheese makers. Each stage of the process is performed by hand, from the turning of the curds to the wrapping of each truckle in cheesecloth. The Cheddars are then taken to the Somerset Caves to mature naturally in an environment which ensures they remain mouth-wateringly moist and packed full of the distinctive, earthy and nutty flavours of the caves. A choice of three cheeses. All five cheeses for two.