



THE FISHES

AUTUMN PUDDINGS

Warm Chocolate Fondant, Salted Caramel Popcorn,
Madagascan Vanilla Ice Cream 7.75

Pannacotta, Glazed Apricots, Pumpkin Seed Granola 6.50

Sticky Toffee Pudding, Toffee Sauce & Custard 6.75

Apple Tarte Tatin & Vanilla Ice Cream 6.75

Blackberry Cheesecake, Blackcurrant Sorbet, Honeycomb 6.50

Sherry Trifle, Pistachio Biscotti 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel,
Lemon or Blackcurrant Sorbet)

TOUCH OF SWEETNESS

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75

AUTUMN CHEESES

Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits.

ASHLYNN GOATS'

Lovely citrusy new goats' cheese. Brilliant white, with an edible ash rind. (Vegetarian)

BEAUVALE BLUE

The famous Stilton-maker, Cropwell Bishop, has branched out with this English version of a Gorgonzola-style blue. Soft, creamy, intensely sweet & savoury. Cries out for a glass of port or sweet dessert wine.

All four cheeses 10.50

Any three cheeses 7.75

A single smidgen of cheese 3.75

GILLOT CAMEMBERT

Exceptional cheese made from raw cows' milk to a 1912 recipe. Moulded with a ladle by one of the last traditional Camembert makers. Creamy, oozy, delicious.

WINTERDALE CHEDDAR

Hand-made in Kent, this award-winning unpasteurised cheese is clean and nutty with a long-lasting tang. A great alternative to cheddar and Britain's first carbon neutrally produced and delivered cheese. (Vegetarian)

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

