



THE FISHES

WINTER 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 & Vanilla Ice Cream 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

WINTER 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.





THE FISHES

ONE LAST GLASS

- Espresso Martini 8.25
 - Diplomatico Reserva Exclusiva Rum 4.80
 - Ron Aguere Caramel Rum 3.40
 - Lazzaroni Amaretto 3.40
 - Château du Tarriquet, Bas Armagnac, VSOP 4.25
 - Remy Martin VSOP 4.25
 - Hennessy XO 9.80
 - Woodford Reserve 4.50
 - Patrón XO Café 4.25
 - Limoncello Qualità BT Superiore 5.20 / 50ml
 - Paso-Vermu Red Vermouth 4.30 / 50ml
 - Cotswolds Cream Liqueur 5.50 / 50ml
 - Tanners LBV Port (Churchill Graham) 5.25 / 75ml
 - Sandeman's 20 Year Old Tawny 9.25 / 75ml
- All served as 25ml measure unless otherwise stated.

HOT DRINKS

All our coffees are made with 100% Compañero beans from Union Hand-roasted, and semi-skimmed milk. If you prefer, we can substitute dairy milk for soya or oat milk, add 15p.

- Single Origin Rwandan Filter Coffee 2.40
- Double Espresso, Macchiato 2.60
- Americano 2.85
- Cappuccino, Flat White, Latte 2.95
- Hot Chocolate 2.95
- Luxury Hot Chocolate 3.10
- A Pot of Proper Yorkshire Tea 2.50
- A Pot of Twinings Tea 2.60
- Earl Grey, Green Tea, Peppermint, Lemon & Ginger, Camomile & Honey, Spicy Chai
- Fresh Mint Tea 2.50
- Babyccino 1.20

