



Puddings

Lemon Posset, Shortbread Crumb & Berry Compote	10
Strawberry Bakewell, Strawberries & Cream Ice Cream	10
Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream	10
Eton Mess	10
Affogato (Add Cotswold Cream or Amaretto)	6/9
Winston's Cotswold Ice Creams & Sorbets	3/ Scoop
(Vanilla, Chocolate, Salted Caramel, Rum & Raisin, Strawberries & Cream, Coconut, Raspberry Sorbet, Peach Sorbet)	

Cheese

Cotswold Cheese Company Cheeses, Crackers, Quince & Chutney	20
(Colston Bassat Stilton, Rollright, Windrush & Moreton)	

Pudding Wine

France	75ml
Muscat de Beaumes de Venice AC Domaine de Durban, Rhone 2022	8.9
Chateau Briatte AC Sauternes, Bordeaux 2022	10.5
Maury Domaine Pouderoux, Languedoc Roussillon 2024	9.8

Hungary

St Stephens Crown 5 Tokaji Aszu, 2020	10.5
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Port

	75ml
Quinta de la Rosa LBV	9
Quinta de la Rosa Extra Dry White	8.2
Quinta de la Rosa Tawny 10 Year	13

Sherry

	75ml
Tio Pepe Fino	5.5
Harvey's Bristol Cream	5.2
Lustau Solera Reserva Los Arcos Amontillado	7
Lustau Fino Del Peurto Solera Familiar	6
Lustau Pedro Ximenez PX Sam Emilio Solera Familiar	10

An optional 12.5% service charge will be added to your bill. All of which goes to the team. (V) Vegetarian. Gluten – Most dishes can be adapted to be gluten free. Some dishes on our menu contain traces of nuts and/or other allergens if you are unsure, please ask a member of the team.