

CHEESE

SELECT 3 CHEESES – 27
ANY ADDITIONAL CHEESE 25G – 8

ALL CHEESES SERVED WITH APPLE & PEAR COMPOTE,
QUINCE PASTE, WHEAT CRACKERS
& HOUSE MADE FRUIT TOAST

CORNISH KERN

FUDGY TEXTURE, COMPLEX FLAVOR, INTENSELY
SAVOURY WITH A LINGERING CARAMEL SWEETNESS

REGION: WEST CORNWELL – COW'S MILK
"SUPREME CHAMPION" – 2017 WORLD CHEESE AWARDS

CASHEL BLUE

SEMI SOFT BLUE CHEESE,
HINTS OF TARRAGON AND WHITE WINE

REGION: TIPPERARY, EIRE – COW'S MILK
GOLD MEDAL – 2017 WORLD CHEESE AWARDS

BRILLAT-SAVARIN AFFINE

DECADENT TRIPLE-CREAM CHEESE
WITH A SLIGHTLY CHALKY CENTRE

REGION: BOURGOGNE, FRANCE – COW'S MILK

L'ARTISAN MOUNTAIN MAN

ORGANIC MILK, SMOOTH AND CREAMY TEXTURE,
MILD CREAM FLAVOR

REGION: TIMBOON, VICTORIA – COW'S MILK

ONETIK CHEBRIS

SWEET AND CREAMY FLAVOR, LUSH OILY TEXTURE,
HINTS OF HAZELNUT

REGION: BASQUE, FRANCE – EWE & GOAT'S MILK

SWEET THINGS

WARM APPLE TART

WITH CARAMEL ICE CREAM AND PISTACHIO CRUMBLE

17

YOGURT PANNA COTTA

WITH MASCARPONE CREAM, CONFIT FRUIT AND TUILLE

16

LEMON TART

WITH VANILLA ICE CREAM

15

DARK CHOCOLATE MOUSSE

WITH CARAMELIZED HAZELNUTS

16

DOUGHNUTS

WITH LIME CURD FILLING, BERRY MARMALADE
AND VANILLA ICE CREAM

15