

14. STORIES



DESSERT WINES

SWEET

75ml Bottle

2023	<i>Sauternes Les Garonnelles, Lucien Lurton, Bordeaux, France 750ml</i>	9	52
2021	<i>Late Harvest Tokaji Katinka, Patricius, Tokaj, Hungary 375ml</i>	15	70
2015	<i>Vin Santo DOC, Barbi, Tuscany, Italy 375ml</i>	17	86
2022	<i>Trius Showcase Vidal Ice Wine, Peller, Ontario, Canada 375ml</i>	21	100

FORTIFIED

75ml Bottle

NV	<i>Fonseca 10 Year Old Tawny Port, Douro, Portugal 500ml</i>	14	90
2017	<i>LBV Port, Quinta do Crasto, Douro, Portugal 750ml</i>	9	76

All our wines contain Sulfites.

THE FINAL CHAPTER: SWEETLY TOLD

- MILLIONAIRES MADELEINES (V)** 10
Warm sticky toffee madeleines, chocolate drops, caramel sauce, rum & raisin ice cream
- STRAWBERRIES & CREAM (VG)** 12
Vanilla and oat panna cotta, Kent strawberries, elderflower, meringue
- CHOCOLATE & HAZELNUT** 12
54% chocolate and hazelnut praline, chocolate brownie, corn on the cob ice cream, passionfruit caramel
- CAMBRIDGE BURNT CREAM (V)** 12
Vanilla crème brûlée, Yorkshire rhubarb, ginger biscuit crumble
- ICE CREAM & SORBET (V/VG)** *per scoop* 4
A selection of seasonal ice creams and sorbets

BARON BIGOD 8
Our cheese of the season, Baron Bigod, served with pear chutney and ginger loaf. *Handcrafted in Suffolk and awarded Best British Cheese 2026, with notes of fresh citrus and cultured butter, developing into earthy mushroom and nutty flavours with a classic farmyard finish*

CHEESE PLATE 20
A selection of three British cheeses, pear chutney, crackers, grapes
Driftwood goats cheese, Montgomery cheddar, Irish Cashel blue

(V) - VEGETARIAN | (VG) - VEGAN | (VG ON REQUEST) - VEGAN ON REQUEST | (H) - HALAL

All prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill. When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. We are a cashless venue.