

felt

Quince and frangipani tart, 'eton mess' meringue, strawberries, cream chantilly, rose petals	14
Warm rhubarb crumble, caramelised almonds, white chocolate bavarois	14
Soft centered chocolate pudding, burnt orange and cinnamon ice cream, chocolate strands	13.5
Frangelico affogato, vanilla bean ice cream and hazelnut wafers	12
Cheese plate, fresh pear and crisp fruit bread	18
Chevre du poitou <i>Produced by Sevre & Belle, this premium soft ripened goats cheese has a rich creamy texture consisting of earthy sweet undertones, with a bright white bloomy rind</i>	
Parmigiano-Reggiano <i>One of Italy's most precious treasures, aged for 18 months, its moist, crumbly texture melts on the palate with an inimitable, delicate buttery sweetness</i>	
Papillon Roquefort <i>Aged in the Combalou caves of Roquefort-sur-Soulzon, France, this unique un-pasteurised blue sheep milk cheese is intensely flavored, and encumbers a complex, deep, spicy acidity with a slightly granulated texture</i>	
Petit Four (2 pieces)	
Chocolate brownie	4
Toasted coconut marshmallow	4
Orange jellies	4
Mixed selection (6 pieces)	9.5