

Puddings	Sticky date and toffee pudding - butterscotch sauce, pecans, rum and raisin ice cream (v)	6.50
	Dark chocolate delice - sea salt, chocolate wafer, yoghurt sorbet (v)	7.95
	Cheddar Valley strawberries - vanilla panna cotta, shortbread, meringue, strawberry daiquiri sorbet	7.95
	Banana cake - miso caramel, peanut butter mousse, bitter chocolate, banana praline (ve)	7.50

Cheese	<i>A selection of British cheese, selected by our chefs.</i>	
	<i>Served with walnut and honey loaf, pickled walnut, quince paste, sourdough crackers (v)</i>	12.95

Nearly full?	The Methuen chocolate box	6.50
	Affogato - vanilla ice cream, espresso, pistachio biscotti	4.50
	<i>Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)</i>	



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

