

OPUS

HOMEMADE DESSERTS

(with recommended wine pairings)

STICKY TOFFEE PUDDING* £7.00
Vanilla ice cream

- Domaine des Forges, St Aubin, France, 2013 | £6.50

VANILLA CREME BRULEE* £7.00
Almond shortbread

- Mr White, Telmo Rodríguez, Spain, 2011 | £10.00

CINNAMON CHEESECAKE £7.50
Brandy snap, caramelized apple sorbet

- Symphonie de Novembre, Domaine Cauhape, Jurancon France, 2014 | £9.25

RHUBARB TARTLET £7.00
Poached rhubarb, white chocolate ice cream

- Elderton Golden Semillon, Australia, 2014 | £11.00

CHOCOLATE FONDANT £8.50
Warm dark chocolate fondant, orange sabayon

- Quinta de la Rosa, 10 year old Tawny Port, Portugal | £14.00

HOMEMADE ICE CREAMS & SORBETS* £2.25
Ask your server for today's flavours per scoop

HANDMADE PETIT FOURS £7.50
per plate

All dishes marked * are available within Prix Fixe

BRITISH CHEESE SELECTION

Homemade fruit chutney, celery and walnut bread

3 types @ £9.50

5 types @ £15.50

Platter of cheese £50.00

ADMIRAL COLLINGWOOD

Made using unpasteurised cows' milk. This washed rind cheese is washed in Newcastle Brown Ale, giving a full flavour and distinctive tangy taste from the ale.

BEAUVALE

This pasteurised cows' milk cheese is a rich and textured blue. It is aged for 7 weeks and is full of lingering complexity.

NUMBER 5 GODDESS (v)

Made using pasteurised Guernsey cows' milk. It is washed with cider brandy and has a soft, buttery texture and rich, full flavour. Made by Alex James, from the band blur.

TIPSY BILLY

Made from unpasteurised goats milk, that's been aged 3-4 weeks. It gets its pale orange colour from being washed in cider aged in whisky barrels, giving a creamy, rich and full flavour.

SHARPHAM CREMET (v)

Made using unpasteurised goats' milk and cows' cream. Cremet has a white bloomy rind and a soft, creamy paste. Its taste is mild and sweet.

KEENS EXTRA MATURE CHEDDAR (v)

Made using unpasteurised West Country cows' milk. A complex farmhouse cheddar, full of character with a lingering flavour.