

AFTER DINNER



CHEESE

Our kitchen has a real passion for cheese. Here are their favourites, all made by small producers in Britain, with Norbury Farm being the most local in Dorking.

RIBBLESDALE GOATS (V) (P)

A hard goat's cheese made in North Yorkshire. Aged for 2 months and coated in a wax covering, the firm bright white cheese has a crumbly texture and a fresh citrus taste with only a hint of goat.

LINCOLNSHIRE POACHER

An intriguing mixture between a farmhouse Cheddar and a Swiss mountain cheese. The cheese is 'cheddared' and then molded and pressed for 15-20 months. It has a full, nutty flavour with a natural rind.

NORBURY BLUE (V)

Produced in the heart of Surrey by Norbury Farm, Norbury Blue has a distinct and full taste and flavour derived from a herd of Friesian cows with a rich and diverse diet of lush meadow grasses next to the River Mole.

DIRTY VICAR (V)

Also produced by Norbury Blue and their Friesian herd, Dirty Vicar is a white moulded cheese like Camembert on the outside and a crumbly Caerphilly on the inside.

£4.5 each of £14 for all four

DESSERT WINES

ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC Casablanca Valley, Chile

Honey, raisins, and apricots, a tremendous texture on the luscious and fresh palate.

Bottle £18.50 | 125ml Glass £6.5

SAUTERNES LES GARONNELLES Lucien Lurton et Fils, France

An alluring seduction of heavenly honeyed lemons and limes with a ripe luscious richness.

Bottle £23 | 125ml Glass £8

PORT

GRAHAM'S 10 YEAR OLD TAWNY Portugal

Nutty aromas combined with hints of honey and fig; the palate is rich with mature fruit flavours and spice, beautifully mellowed with a luscious long finish.

50ml Glass £10.5

GRAHAM'S LATE BOTTLED VINTAGE Portugal

Single vintage: rich and fruity with elements of figs, chocolate and spice.

50ml Glass £6.5

DOW'S CRUSTED Portugal

Vibrant and full of ripe red-berry fruit flavours balanced by rich black chocolate.

50ml Glass £6.5

PUDDINGS

GRILLED AUTUMN FRUITS

Sloe Gin Syrup, Honey Ice Cream, Rosemary Crumb £6.5

CARAMELISED BANANA, CINNAMON WAFFLE

Salted Caramel Ice Cream, Chocolate Sauce £6.5

BLACKBERRY & VANILLA CHEESECAKE

Spiced Apple £6.5

CAMBRIDGE BURNT CREAM

Shortbread £6.5

COFFEE & CHOCOLATE SWISS ROLL

Coffee Patron Syrup, Mascapone Ice Cream £6.5

'ICE CREAM UNION' ICE CREAM

Choose from: Vanilla, Chocolate or Salted Caramel £1.5 per scoop

CHOCOLATE TRUFFLES £4.5

AFTER DINNER COCKTAILS

SALTED CARAMEL ESPRESSO MARTINI

Wry Vodka, Salted Caramel Kahlua, Espresso, Sugar £8

WHITE RUSSIAN

Vodka, Coffee Liqueur, Double Cream £8

RAREBREED NEGRONI

Chase Seville Orange Gin, Campari, Martini Rosso £8

Before ordering, speak to our staff if you have a food allergy or intolerance.
A discretionary service charge of 12.5 % will be added to your bill. All prices are inclusive of VAT.

COFFEE

We're very proud to serve Shotyard coffee produced down the road in Walton on Thames. Shotyard roast ethically sourced coffee beans in small batches to keep it fresh. The Shotyard blend is punchy enough to cut through milk, yet smooth enough to enjoy as an espresso.

ESPRESSO / MACCHIATO / AMERICANO

£2.5

CAPPUCCINO / LATTE / FLAT WHITE

£2.75

TEA

ENGLISH BREAKFAST / EARL GREY

£2.5

CHAMOMILE / PEPPERMINT / GREEN TEA WITH MINT

£2.5

SUPERFRUIT

£2.5

CHOCOLATE TRUFFLES

£4.5