

Cheeseboard

served with artisan biscuits, grapes, celery and homemade chutney

Three cheese £10 | Four cheese £13 | Five cheese £16

Select from the following cheeses:-

Staffordshire cheese

semi-hard cheese with a smooth and crumbly texture.

Creamy and fresh with a hint of citrus.

Bosworth cheese

Produced locally in Staffordshire and made from raw goat's milk.

Flavours are mild, sweet and salty, with hints of vanilla and butterscotch.

Morbier cheese

A semi-soft cheese from Morbier, France. Soft, slightly elastic and instantly recognisable from the distinctive thin black layer in the middle.

Perl las

'Perl Las', meaning 'Blue Pearl' in Welsh, is a superb organic blue cheese.

Delicately salty and creamy with a lingering blue aftertaste.

Sage Derby

A mild, mottled green and semi-hard Derbyshire cheese with a subtle sage flavour.

Legend: V - vegetarian, VG - vegan

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances.

Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.



Desserts



Chocolate and hazelnut mille-feuille

three layers of pastry, crème diplomat, chocolate and caramel mousse, with a hazelnut crumb (V) £8

Spiced parkin

with butterscotch, banana and vanilla mascarpone cream (V) £6

Warm churros

served with rich chocolate dipping sauce (V) £5

Passion fruit and white chocolate cheesecake

with fresh orange sorbet, Hobnob crumb and orange crisp (VG) £6

Apple tarte tatin

with homemade parsnip ice cream and parsnip crisps (V) £6

'After Eight'

chocolate mousse topped with chocolate glaze, chocolate soil and mint sorbet (VG) £8

The Old School House dessert platter

Can't decide? Create your own sharing dessert platter with any four of our desserts £20

After Dinner Drinks

Talisker Whiskey	25ml	£6.50	Teapigs Everyday Brew	£2.50
Glenmorangie Whiskey	25ml	£4.75	Cappuccino	£3.00
Laphroaig Whiskey	25ml	£6.25	Americano	£2.80
Grappa	25ml	£2.75	Latte	£3.00
Calvados	25ml	£4.75	Mocha	£3.00
Remy VSOP Cognac	25ml	£5.75	Espresso	£2.50
Remy XO Cognac	25ml	£16.50	Hot Chocolate	£3.00
Graham's LBV Port	50ml	£4.50	Hot Chocolate Deluxe	£3.80
Graham's Tawny Port	50ml	£5.50		