

PUDDING

Dark chocolate ganache, Morello cherry syrup, Chantilly cream [gf] * <i>Mourvèdre, Cline Family Cellars, £6.90</i>	£8.50
Nutmeg custard tart, spiced pear jelly, white chocolate ice cream <i>Sauternes, Castelnau de Suduiraut £8.75</i>	£7.90
Floating Islands: poached meringue, vanilla crème Anglaise, caramel syrup, pistachio nuts * <i>Vin Santo del Chianti Classico £8.50</i>	£7.50
Espresso coffee mousse, sugared almonds, beurre noisette crumb, milk sorbet [gf] * <i>Elysium Black Muscat £6.50</i>	£6.90
Caramelised apple sticky toffee pudding, cinnamon sauce, vanilla ice cream <i>Botrytis Semillon, Noble One, £8.50</i>	£6.90
Blackberry & white chocolate torte, blackberry sorbet <i>Recioto Della Valpolicella £10.50</i>	£7.90
Café gourmand: selection of mini desserts with a coffee of your choice <i>Moscatel Late Harvest £5.30</i>	£7.90
Homemade ice cream (per scoop) [gf] <i>Pedro Ximenez £6.70</i>	£2.25

May contain traces of nuts *

[gf] Where not indicated some dishes can be adapted to be made gluten free *

DESSERT WINE

	[100ml]	[½ Bottle]
Siegerrebe, Late Harvest, 2016, Lovells Vineyard, Worcestershire UK	£4.90	£16.00
Moscatel, Late Harvest, 2012, Chile	£5.30	£20.00
Muscat liqueur, De Bortoli, Australia	£5.90	£18.00
Moscato Passito, 'Palazzina', 2013, Piedmonte, Italy	£5.50	£17.00
Elysium Black Muscat, 2013, Andrew Quady, California, USA	£6.50	£25.00
Vin Santo del Chianti Classico, 2006, Castello di Albola, Toscana, Italy	£8.50	£32.00
Pedro Ximenez, Noe, 30-Year-Old, Spain	£6.70	£26.00
Pear Ice Wine 'The Wonder', Once Upon a Tree, 2015, Herefordshire, UK	£9.00	£34.00
Noble Wrinkled Riesling D'Arenberg, 2011, McLaren Vale Australia	£9.00	£33.50
Sauternes, Château Filhot à Sauternes, France	£8.75	£29.00
Bacchus, Entice, 2014, Hattingley Valley, Hampshire, England	£7.50	£27.00
Botrytis Semillon, De Bortoli, Family Reserve, 2015, Australia	£8.50	£32.00
Riesling Eiswein, 2011, Andrew Pellar, Niagara, Canada	£9.90	£36.00
		[500ml]
Petit Manseng, Château de Cabidos, 2012, Comté Tolosan, France	£6.50	£32.00
Mourvèdre, Cline Family Cellars, 2014, California, USA	£6.90	£34.00
Tokaji Aszű, 5 Puttonyos, 2002, Hungary	£9.50	£46.00
Recioto Della Valpolicella, 2011, Casal del Ronche, Serego Alighieri, Masi, Italy	£10.50	£49.00
		[Bottle]
Château D'Yquem, Sauternes, 1er Cru Classé, 2002, Bordeaux, France	£32.50	£246.00

DESSERT COCKTAILS

all £8.95

Salted Caramel Martini

Absolut vodka, caramel syrup, sea salt flakes, dark crème de cacao, double cream

Tobleroni

Baileys, hazelnut liqueur, honey, Kahlua, cream

Hazelnut Espresso Martini

Chilled double espresso, hazelnut infused vodka, sugar syrup

ARTISAN CHEESES

Mayfield, Arthur Alsop,

Coles Hall Barns, Five Ashes, East Sussex
Semi-hard pasteurised cow's milk cheese,
creamy, sweet nutty flavour

Beauvale, Cropwell Bishop Creamery,

Nottinghamshire
Mellow, fruity blue-creamy consistency

Tunworth, Hampshire cheeses,

Organic full fat soft cheese, from unpasteurised cow's milk
great alternative to Brie/camembert

Goddess, Alex James,

White lake Cheese, Shepton Mallet, Somerset
Washed rind cheese, from organic
Guernsey cows

Ragstone, Charlie Westhead,

Neal's Yard Dairy, Herefordshire
Silky & creamy medium fat mature goat's cheese

Godminster, Vintage Farmhouse Cheddar,

Somerset
Full flavoured creamy artisan organic Cheddar

Stilton, 'King of blue cheese'

Colston Bassett Dairy, Nottinghamshire
Strong flavoured mould ripened blue veined cheese

Farmhouse Lancashire, Graham Kirkham,

Beesley Farm, Lancashire
Buttery, crumbly texture, savoury delicate tang

Oak smoked Cheddar, Godmimster Dairy,

Bruton, Somerset
Mellow oak smoked organic Cheddar

Three cheese slate £8.50 *

Five cheese slate £11.00 *

Eight cheese slate £15.00 *

artisan biscuits, fruit bread, farmhouse butter, celery, grapes, damson & plum jelly, homemade chutney

PORT/WINE

	100ml	Bottle
Croft Late Bottle Vintage 2010	£5.90	£30.00
Croft 10-Year-Old Tawny	£6.90	£40.00
Penfold's Father Tawny, Australia	£6.50	£35.00
Recioto Della Valpolicella, 2011, Serego Alighieri, Masi, Italy	£10.50	£49.00 [500ml]

COFFEE

Nespresso:

Espresso	£1.90
Double espresso	£2.50
Macchiato	£2.25
Americano	£2.50
Cappuccino	£3.00
Latte	£3.00

Choc-O-Lait, Belgian Chocolate:

Milk or Dark £3.50

TEA

Suki Tea:

Fairtrade breakfast	
Earl grey blue flower	
Lemongrass & ginger	
Green tea	
Apple loves mint	
Peppermint leaf	
Chamomile flower	
Red berry	£2.50

MINOR FIGURES- chilled cold brew coffee [uses oat m*ilk]

Nitro cold brew black coffee

Nitro cold brew mocha coffee *

Nitro cold brew latte *

Dairy free -suitable for dairy free, vegetarian & vegan diets

All at 3.90

Add your favourite shot – chilled liqueur coffee!