

DESSERTS

Chocolate fondant <i>Vanilla ice cream</i> (v)	7.50
Monkey shoulder cheesecake <i>Ginger nut biscuit, sour cherries</i> (v)	7.50
Bread & butter pudding <i>Poached apricots</i> (v)	7.50
Apple & blackberry crumble <i>Vanilla custard</i> (v)	7.50
Sticky toffee pudding <i>Vanilla ice cream</i> (v)	7.50
Caramel crème brûlée <i>Shortbread biscuit</i> (v)	7.50

CHEESE

Quicke's Vintage Cheddar (v) Colston Bassett Stilton (v) Tunworth <i>Water biscuits, pear & apple chutney, red grapes, walnuts</i>	9.50
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PETIT FOUR

Chocolate & hazelnut truffles (v)	4.00
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ICE CREAM & SORBET

All ice creams are served with a chocolate & hazelnut wafer biscuit (v)

5.50

Vanilla | Chocolate | Limoncello | Blackberry ripple

Malteser | Mango & vanilla iced yoghurt

Raspberry sorbet (Ve) | Coconut sorbet (Ve)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

DESSERT WINE

Sauvignon Blanc Emiliana Late Harvest  100ml 5.00
Casablanca, Chile, 2015 375ml 18.75

PORT

Port Krohn Colheita 50ml 5.25 | 375ml 49.00
Douro, Portugal, 2002/04

DESSERT COCKTAILS

Chocolate Sazerac 9.00
*Diplomatico Reserva Exclusiva rum & chocolate liqueur
with aromatic bitters & absinthe*

Lemon Cheesecake 8.75
*Lemoncello & Frangelico hazelnut liqueur with Pinot Grigio,
lemon, cinnamon, gingerbread & half-n-half (n)*

Vanilla Espresso Martini 8.75
*Stolichnaya vanilla vodka & Fair organic coffee liqueur
with fresh espresso*

COFFEE & TEA

Cappuccino	3.50	Americano	3.25
Espresso	3.00	Mocha	3.75
Large Espresso	3.25	Hot Chocolate	3.75
Latte	3.50	Selection of Teas	3.00

BRANDY & LIQUEURS

*We have a full selection of after dinner brandy's & liqueurs,
please ask your server for details.*