

DESSERTS

£7.50

Blueberry & almond tart, fresh custard

Mixed fruit crumble, vanilla ice cream

Warm rice pudding, Armagnac Agen prunes

Chocolate, coffee & cardamom tart, honeycomb ice cream

Warm gingerbread cake, sea salt butterscotch, clotted cream

Affogato

Ice creams: vanilla/ salt caramel/ chocolate/ honeycomb 2.75 per scoop

Sorbets: mango/ raspberry/ lemon 2.75 per scoop

Chocolate sauce 95p

Plate of ripe cheese: Keen's cheddar, Tunworth (soft cow, Hampshire), Oxford blue, Golden Cross (Goat), Golden Cenorath (soft welsh, cow), Homemade bread, crackers & chutney. 8.75

Malt whisky truffle, chocolate Armagnac prune or chocolate ginger 1.95 each

Sweet wines

Muscat de Beaumes de Venise, Domaine Durban 2012 glass (75ml) £6.50, carafe (375ml) £26.00, Bottle £45.00

Pedro Ximenez, Cardinal Cisneros, glass (75ml) £4.75 (good with chocolate)

Mount Harrocks, Cordon cut Reisling (intensely floral, lively pear and citrus fruit flavours) glass (75ml) £7.95, Bottle (375ml) £39.50

Chateau de Malle, Comtesse de Bournazel, 2eme Cru, Sauternes, 2005, Half bottle £47.50

POMONA (75ml)

A blend of apple juice & Somerset Cider brandy, matured in small oak barrels, full bodied, dry, with smooth butterscotch flavours.

Excellent with cheese £4.95

PORT (50ml)

Graham's tawny £4.75, Cockburn's ruby £4.75 Quinta Do Infantado, Pinhao, Vintage 2003 £9.75

Quinta Do Infantado, LBV, 2007 £5.75

Digestive cocktails

Espresso Martini: Vodka, Kahlua and espresso (Available decafe) £8.50

Old Fashioned: Whiskey or rum, Angostura bitters, demerara sugar & orange rind

Irish coffee: Irish whiskey, coffee & cream (Available with other liqueurs or liquor) £6.50

Dominicana: Rum, Kahlua & aerated cream £8.50

Americano/filter coffee 3.45 Cappuccino/latte 3.45, Espresso 3.25/3.95, Numi herbal teas: Rooibos, Berry black. Tea Pigs tea: Green tea, Earl Grey, English Breakfast 2.95, Sweet meadows (Chamomile & lemon myrtle). Fresh mint tea 2.95