

# DESSERTS

£7.50

Treacle tart, fresh custard

Pineapple tarte Tatin, Rum, crème fraiche, toasted coconut

Roast pear pastries, Poire William cream, caramel sauce

Warm chocolate mousse, honey & brandy ice cream

Affogato

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

Sorbets: mango/ raspberry/ lemon 2.75 per scoop

Chocolate sauce 95p

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Plate of ripe cheese: Coastal cheddar, Tunworth (soft, cow, Hants), Kentish Blue, Golden Cross (goat), Oxford Isis (soft, cow), Homemade bread, crackers & chutney. 8.75

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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, El Comdado, Valespino, glass (75ml) £4.75 (intense, raisiny sherry, good with chocolate)

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 2011 £9.75

Quinta Do Infantado, LBV, 2011 £5.75

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## 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 spirits or liqueurs) £6.50

Dominicana: Rum, Kahlua & aerated cream £8.50

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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