

DESSERTS

4 dessert miniatures (chocolate cigar, crumble,
mango sorbet, coconut rice pudding mousse) 11.50

Passion fruit crème brulee, raspberry sorbet, tropical fruit 7.50

Mount Horrocks Late Harvest Riesling, 75ml 6.95

Chocolate espresso cigar, apricot confit, chestnut ice cream 8.75

Banyuls, M. Chapoutier 75ml 6.75

Warm gingerbread cake, sea salt butterscotch sauce, vanilla ice cream 7.50

Pedro Ximenez, El Comdado, Valespino, glass 75ml £4.75

Coconut rice pudding mousse, caramelised pineapple 7.50

Muscat de Beaumes de Venise, Domaine Durban 2012 75ml £6.50

Apple & quince crumble, vanilla ice cream 7.50

Black Muscat, Elysium, California, 75ml 6.95

Warm banana tarte fine, salt caramel ice cream 7.50

Muscat de Beaumes de Venise, Domaine Durban 2012 75ml £6.50

Affogato 6.50

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

Sorbets: mango/ Lemon/ Raspberry 2.75 per scoop

Chocolate sauce 95p

Plate of ripe cheese: Coastal cheddar, Bath (soft, cow, Hants), Oxford Blue,
Golden Cross (goat), Burwash Rose (soft, cow), Homemade bread, crackers & chutney. 9.75

Pomona (75ml) £4.95 blend of apple juice & Somerset Cider brandy, matured in small oak barrels,

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

Mount Horrocks Cordon Cut late harvest Riesling 2016 (Golden in colour with aromas of tropical fruits and citrus)

Glass (75ml) £6.95 Bottle (375ml) £34.95

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

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

