

## DESSERTS

Natural yoghurt panna cotta, poached clementines 7.50  
*Mount Horrocks Late Harvest Riesling, 75ml 6.95*

Hot chocolate mousse, honey, brandy ice cream 7.50  
*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) £5.75*

Apple, pear & raisin crumble, vanilla ice cream 7.50  
*Black Muscat, Elysium, California, 75ml 6.95*

Treacle tart, fresh custard 7.50  
*Mount Horrocks Late Harvest Riesling, 75ml 6.95*

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

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Plate of ripe cheese: Barber's vintage

cheddar, Tunworth (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,*

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

### Sweet wines

Muscat de Beumes 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