

DESSERTS

Ginger panna cotta, poached rhubarb & sorbet 7.50

Hot chocolate mousse, honey, brandy ice cream 7.50
Banyuls, M. Chapoutier 75ml 6.75

Seville orange steamed pudding, custard 7.50
Pedro Ximenez, El Comdado, Valespino, glass (75ml) £5.75

Apple, pear & raisin crumble, clotted cream 7.50
Black Muscat, Elysium, California, 75ml 6.95

Treacle tart, fresh custard 7.50

4 Desserts in miniature 11.50

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: Barber's vintage

cheddar, Tunworth (soft, cow, Hants), Oxford Blue,

Golden Cross (goat), Oxford Isis (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

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