

Dessert

Goat's cheese & caramelised apple mille feuille, rosemary caramel 8.25

Gingerbread pudding, seasalt butterscotch sauce, vanilla ice cream 8.25

Mount Horrocks late harvest Riesling 75ml 6.75

White chocolate, griottine & almond verrine 8.75

Banyuls, M.Chapoutier 75ml 6.75

Saffron & spiced poached pear, hazelnut & pistachio crumble, vanilla ice cream 8.25

Affogato 6.75

Plate of ripe cheese: *Coastal cheddar, Bath soft (soft cow), Oxford Blue, Golden cross (goat), Golden cenarth (soft cow), Homemade bread, crackers & chutney 9.75*

Ice Creams: 2.75 per scoop

Vanilla / chocolate

Salted caramel /

Honeycomb

Sorbets: *Raspberry /*

Mango / Lemon

Truffles: 1.95 each

Malt Whisky truffle

Chocolate Armagnac

Prune

Chocolate Ginger

Sweet wines

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

Pomona (75ml) £4.95

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

Pont (50ml)

Graham's tawny £4.75, Cockburn's ruby £4.75, Quinta Do Infantado, pinhao, Vintage 2011 £9.75