



## Desserts

(All our desserts & ice creams are homemade)

**Chocolate delice**, matcha tea ice cream, brandy snap £7.5

**Plum frangipane tart**, vanilla ice cream £7.5

**Orange crème brûlée**, almond biscotti £7

**Rosemary semifreddo**, raspberry jelly, lime zest, fresh basil, lemon ice cream £7.5

**Espresso panna cotta**, hazelnut brittle £7

**Sticky toffee pudding**, salted caramel, vanilla ice cream, caramelized pecans £7

**Chocolate Malibu cake**, coconut sorbet £6.5

## Baskerville share plate

A selection of our homemade desserts £20 (n)

## Ice creams

Vanilla - milk chocolate – rum & raisin – matcha tea - honeycomb  
£2 per scoop

## Sorbets

Strawberry & lime - dark cherry - passion fruit  
£2 per scoop

## British cheeseboard

(Biscuits, local homemade quince, pear & apple jam, fruit, celery)

Selection of 3 cheeses £9.5 or 5 cheeses £14.5

Yorkshire blue, creamy, matured for 8 weeks, buttery, sweet with strong aroma

Butlers Reserve mature cheddar, strong

Stinking Bishop, semi soft, creamy, full-flavoured, pungent aroma

Sinodun Hill, (local) flavoursome goats' cheese, light nutty edge, smooth texture

Bix (local) handmade, mild creamy texture

See reverse for coffees and after dinner drinks.

## Dessert wine

**Deen De Bortoli**, Botrytis Semillon 2009 (Australia) Bottle (375ml) - £23

Aromas of apricot & citrus, a small portion was matured in oak, try with fresh fruits or cheese

**Essensia Orange Muscat**, Vintage 2014 (California) Bottle (375ml) - £25

Aromas reminiscent of orange blossom this wine is particularly delicious with chocolate

**Il Recioto Della Valpolicella DOCG**, 2014 (Vento) Bottle (500ml) - £65

Ruby red colour with garnet highlights, brandied cherries, jam blend, notes of coconut & cinnamon, intense warm & velvety with a long finish, an excellent wine to pair with strong cheeses.

## Tea & coffee

**Americano**, fresh ground fair trade coffee £3

**Twinings** – English Breakfast tea £3

**Twinings herbal teas** – please ask for our tea options £3.2

**Fresh mint tea** £4

**Cappuccino, cafe latte, flat white, hot chocolate, coffee mocha** £3.5

**Espresso, macchiato**, single / double £3 / £4

**Liqueur coffee** £4 + Spirit

## Port & Brandy (35ml)

Taylor's late bottled vintage port £5.5

Taylor's 10-year tawny port £10.5

Courvoisier V.S cognac £4.5

Rémy Martin V.S.O.P fine champagne cognac £6.5

Rémy Martin XO fine champagne cognac £19.5

Hennessy XO fine cognac £20

## Whisky (35ml)

Please ask for our whisky list

(We have over 45 single malts, plus a variety of famous blends)