

DESSERTS

TRADITIONAL STICKY TOFFEE PUDDING **g, n** £8. 50

A traditional sticky toffee cake made with dates and toffee sauce, served with ice cream or cream.

ETON MESS £8. 50

Fresh strawberries, meringue and whipped cream.

RICE PUDDING £8. 50

Home made rice pudding with a sprinkle of cinnamon served with cherry compote.

APPLE CRUMBLE **g** £8. 50

Served with a choice of ice cream, custard or cream.

CRÈME BRÛLÉE £8. 50

WINTER BERRY CHEESECAKE **g, n** £8. 50

Served with cream or ice cream.

CHOCOLATE ORANGE TORTE **g** £8. 50

A chocolate orange mousse finished with a chocolate orange glaze. Served with ice cream or cream.

TRIO OF ICE CREAM **n** £8. 50

A choice of Vanilla, Chocolate, Strawberry, Pistachio.

DUO OF SORBET £7. 50

Coconut, Melon.

CHEESE SELECTION

HAND PICKED CHEESES £14. 95

RUSTIC RACHEL **v**

Makers: Pete Humphries & Roger Longman from Bagborough Farm, Somerset.

A semi-hard goats' cheese with a well rounded, lingering flavour. Pete Humphries named it after a friend of his "because it is sweet, curvy and a bit nutty!". The interior is milky white while the rind is chestnut coloured and edible.

Unpasteurised, Vegetarian, Goats Cheese.

MONTGOMERY'S CHEDDAR **v**

Maker: Jamie Montgomery Yeovil Somerset.

A stonkingly good cheese, this rich and nutty cheese is made with traditional rennet. Made by hand seven days a week to ensure the freshness. The family started making cheese 70 years ago.

Unpasteurised, Cows Cheese.

COLSTON BASSETT STILTON

Maker: Colston Bassett Dairy Nottinghamshire.

Rich cream colour with blue veining spread throughout. The texture of the cheese is smooth creamy with a mellow flavour and no sharp acidic taste from the blue.

Pasteurised, Blue Cheese, Cows Cheese.

WIGMORE BRIE STYLE

Maker: Anne and Andy Eigmore in Risely Berkshire.

It is a traditional hand washed curd cheese with the bloomy rind of a brie. When ripe, from about three months of age, it oozes its' creamy sweetness from within the rind.

English Soft, Unpasteurised, Brie Style Sheeps Cheese.

DIGESTIF COCKTAILS

ESPRESSO MARTINI

Absolut Vodka, Espresso Coffee, Kahlua, Crème de Cacao.

£12. 50

BRANDY ALEXANDER

Martell Cognac, Crème de Cacao, Cream, Nutmeg.

£11. 50

GRASSHOPPER

Crème de Cacao, Crème de Menthe, Cream.

£11.50

DESSERT WINE

		100ml	Bottle
26	ALASIA MOSCATO D'ASTI. Piemonte, Italy		£29. 00
27	DOMAINE DE GRANGE NEUVE MONBAZILLAC. France (50cl)	£8. 00	£35. 00
28	RUPE' RE VENDEMMIA TARDIVA. Trentino, Italy (50cl)		£50. 00
29	CHATEAU DE CERONS A.O.P Bordeaux, France (375cl)		£51. 00

PORT & MADEIRA

	100ml	Bottle
GRAHAM'S SIX GRAPES PORT	£6. 50	£46. 00
GRAHAM'S LBV PORT	£7. 50	£50. 00
GRAHAM'S 10 YO TAWNY PORT	£9. 00	£63. 00
GRAHAM'S 20 YO TAWNY PORT	£14. 00	£100. 00
GRAHAM'S 40 YO TAWNY PORT	£27. 00	£185. 00
DOW'S QUINTA DO BOMFIM PORT	£14. 50	£100. 00
BLANDY'S DUKE OF CLARENCE MALMSEY MADEIRA	£7. 00	£49. 00
BLANDY'S 10 YO MALMSEY MADEIRA (50cl)	£9. 50	£41. 00

All Spirits and Liqueurs are served in 25ml measures unless otherwise stated.