



Desserts

Crème Brulée, homemade shortbread e, d, gfo	8
Chocolate brownie, chocolate sauce, Black Forest crunch ice cream g, e, d	8
Custard tart with poached rhubarb g, d, e	8
Apple crumble, crème Anglaise d, vgo	8
Sticky toffee pudding, toffee sauce, clotted cream g, e, d	8
New York style strawberry & elderflower cheesecake g, d, e	8
Dolcetti Cirencester trio of ice creams & sorbets d, vgo <i>Please ask your server for the flavours available</i>	6
Stratton House cheeseboard, three or five cheeses, quince jelly, homemade tomato chutney, artisan crackers g, d, sp <i>For the cheese lovers please ask to see our full menu where you can make your own selection from our full range of individually chosen cheeses from local suppliers.</i>	11/15

Fortified - 50ml

Bristol Sherry Cream	5
Cockburns LBV Port	4
Courvoisier VS Cognac	8.5
Courvoisier VSOP Cognac	14.4

Speciality Coffee | 6

Baileys	50ml
Amaretto	25ml
Tia Maria	25ml
Irish (Jamesons)	25ml

Black coffee with your favourite liqueur, topped with double cream

Dessert Wine

			Bottle
Floralis Moscatel Oro Catalunya, Spain	75 ml	4.6	31
Gonzalez Byass Nectar, Pedro Ximenez Dulce, Spain	50 ml	5	48

If you have any allergies or dietary requirements please speak to a member of staff

Gluten - g | Eggs - e | Soybeans - s | Peanuts - p | Nuts - n | Milk - d | Celery - cy | Mustard - md
Sesame Seeds - ss | Sulphites - sp | Lupin - l | Vegetarian - v | Vegan - vg
Gluten free option - gfo | Vegan option available - vgo