



Desserts

Poached pear, honeycomb, apple puree, blackberries & blackberry sorbet vg	9
Vanilla & passionfruit panna cotta, biscotti d, n, g, v	9
Rhubarb & custard n, d, g, v, vgo	10
Double chocolate chip cookie, salted caramel ice cream d, d, s, g, v (12 minute cooking time)	9
Stratton House cheeseboard, three or five cheeses, quince jelly, frozen grapes, artisan crackers g, e, d, sp, gfo	11/15

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.

Fortified - 50ml

Bristol Sherry Cream	5
Cockburns LBV Port	4
Courvoisier VS Cognac	8.8
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	5.5	35
Gonzalez Byass Nectar, Pedro Ximenez Dulce, Spain	50 ml	7	60

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