

# THE BOTANIST



## DESSERTS 7

Chocolate sundae, marshmallows, Chantilly cream

Sticky toffee pudding, black treacle ice cream

Homemade blackberry and apple pie, vanilla ice cream

White chocolate brownie, peanut butter ice cream

Hazlenut cream, chocolate jelly, cocoa crumb

Passionfruit brûlée, pineapple tuile

Selection of British cheeses served with fig chutney, crackers £12

Somerset Brie: England (soft, pasteurised, cow's milk)

Waterloo: England (semi soft, unpasteurised, cow's milk)

Ticklemore: England (semi hard, pasteurised, goat's milk)

Cashel Blue: Irish (blue cheese, pasteurised, cow's milk)

## SWEET WINE

	75ML	BOTTLE
Château Filhot, Sauternes, Bordeaux, France '09		49
Ferreira, 10 Year Tawny Port NV	6.3	61
Croft, Vintage Port '02	6.8	66
Royal Tokaji, Blue Label, Aszu 5 Puttonyos, Hungary '13	10.7	70

## HOT DRINKS

### OZONE™ COFFEE

Espresso <i>single or double</i>	2.6 / 3.1
Macchiato <i>single or double</i>	2.7 / 3.2
Americano <i>decaffeinated available</i>	3.1
Cappuccino	3.5
Latte	3.5
Flat white	3.5
Hot chocolate	3.8

### TEAPIGS™ TEA

Everyday brew	3.5
Darjeeling Earl Grey	3.5
Mao feng green tea	3.5
Chai tea	3.5
Peppermint	3.5
Chamomile flowers	3.5
Lemon and ginger	3.5
Super fruit	3.5
Fresh mint tea	3.1