

DESSERTS

Apple tart tatin, brandy soaked raisins, hobnob crumb,
cider brandy ice cream £13
Ortega, Late Harvest, Linden Estate, Boxford, Berkshire, England £7

Hazelnut cake, chocolate cremeux, miso caramel sauce, hazelnut brittle,
praline ice cream £14
Somerset Ice Cider, Somerset, England £7

Coffee custard tart, punt de mes jelly, cream cheese, coffee ice cream £14
Recioto della Valpolicella, Valpantena, Tezza, Veneto, Italy 2017 £13

Roasted banana parfait, banana and lime jam, brandy snap, fudge,
salt caramel ice cream £13
Muscat de Beaumes-de-Venise, Domaine de Coyeux, Rhône Valley, France 2012 £12

Selection of 2 or 4 kinds of British cheese,
chutney, grapes, biscuits £13 or £18
Fonseca 10 Years Old Tawny, Douro, Portugal £8

Tea or coffee & sweet treats £5.50

Liqueur Coffee £12
Irish, English, Italian, French

AFTER DINNER DRINKS

TOFFEE MARTINI £13
Somerset Vodka, Crème de Café, Toffee & Double Cream

ESPRESSO MARTINI £15
Somerset Vodka Crème de Café, Gingerbread Syrup, Espresso

WINTER SPICED ALEXANDER £15
Saliza Amaretto, Somerset Cider Brandy, Cotswolds Cream, Winter Spice, Cream & Nutmeg



*Please be aware that we use a selection of pasteurized and unpasteurized cheese
Please let us know if you have any dietary requirements or intolerance.
A discretionary service charge of 10% will be added to your final bill.*