

PUDDINGS

Suggested dessert wine by the glass 75ml / port by the glass 50ml

Elysium Black Muscat, California, USA, £7.75

Carmes de Rieussec, Sauternes, France £7.95

Graham's 10 Year Old Tawny £5.10 / 20 Year £8.00

Passion fruit tart Alaska / mango sorbet £7.50 **v**

White and milk chocolate bar / malt ice cream £7.95 **v**

Jamaican rum pudding / toffee sauce / caramelised
banana / rum & raisin ice cream £7.50 **v**

Vanilla slice / bourbon / peach / almond £7.50 **v**

Seasonal fruit / mango sorbet / passion fruit sauce £7.25
VV NGCI DF

Café gourmand / double espresso / malt ice cream / white
and milk chocolate bar £7.25 **v**

Ice creams & sorbets / crisp nut biscotti **v** (*NGCI without the biscotti*)

Ice cream – malt / almond / rum & raisin / vanilla / chocolate /
strawberry

Sorbet – mango **DF** / raspberry **DF** / pineapple **DF** / coconut **DF**
1 scoop £2.50 / 2 scoops £4.50 / 3 scoops £6.00

BRITISH FARMHOUSE CHEESE

2/3 is good for a portion

Driftwood – English goat's cheese 30g £3.25 **v**

Blacksticks Blue – soft blue cheese 40g £3.75 **v**

Oglesfield – semi soft cows milk 35g £3.95

Westcombe cheddar – deep mellow flavour 35g £3.50

Served with salad & biscuits (*NGCI without biscuits*)

V = Vegetarian. **VV** = Vegan. **DF** = Dairy free.

NGCI = No Gluten Containing Ingredients – applies to foods made with ingredients that do not contain gluten. Please note that gluten is present in the kitchen so we cannot guarantee that any of our NGCI dishes are entirely gluten free.