

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

Panna cotta / wild strawberry sorbet / basil and Champagne
£8.95

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

Lemon tart / crème fraiche ice cream £7.95 **V**

Hot chocolate fondant / custard ice cream £8.50 **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 / rum & raisin / custard / crème fraiche / vanilla
chocolate / strawberry

Sorbet – wild strawberry / 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.