

WINTER DESSERTS

DESSERTS

Warm Chocolate Fondant, Honeycomb Ice Cream 8.00 **v**

Crème Brûlée, Shortbread 6.25 **v**

Mulled Wine Poached Pear, Blackcurrant Sorbet 6.25 🍷

Apple Tarte Tatin, Vanilla Ice Cream 7.00 🍷

Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 7.50 **v**

Salcombe Dairy Ice Creams & Sorbets 5.95 **v**

(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)

Mini Pud & Tea or Coffee 5.95

Chocolate Truffle Cheesecake or Smidgen of Cheese with your choice of Tea or Coffee

ARTISAN CHEESE

Choose from: Camembert Gillot | Rutland Red **v** | Beauvale

Blanche **v** | The Strathearn **v**

All five cheeses 12.00 Any three cheeses 7.00 A single smidgen of cheese 3.75

ONE LAST GLASS

Banoffee Martini 9.50

Espresso Martini 8.75

Diplomatico Reserva Exclusiva Rum 4.80

Ron Agüere Caramel Rum 3.50

Lazzaroni Amaretto 3.40

Château du Tarriquet, Bas Armagnac, VSOP 4.25

Remy Martin VSOP 4.25

Hennessy XO 9.80

Woodford Reserve 4.50

Patrón XO Café 4.25

Limoncello Qualità BT Superiore 5.20/50ml

Cotswolds Cream Liqueur 5.50/50ml

Tanners LBV Port (Churchill Graham) 5.25 / 75ml

Sandeman's 20 Year Old Tawny 9.25/75ml

All served as 25ml measure unless otherwise stated.



v Vegetarian dishes 🍷 **Vegan dishes** We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price.

An optional 10% service is added to parties of six or more, all tips go to the team. Allergens: before ordering, please speak to our team, dishes are prepared in busy kitchens, containing all ingredients, we cannot guarantee any dish to be totally free-from allergens.