

Puddings

Sticky toffee pudding with butterscotch sauce
and honeycomb ice cream £6.25

Cherry bakewell tart with spiced syrup,
vanilla ice cream and Griottine cherries £6.25
Late Harvest Tokaji, Hungary £3.80

Hot dark chocolate fondant
with chocolate sauce and vanilla ice cream £7.50
Elysium Black Muscat, California £4.70 *it's a must!*

Blood orange posset with mulled berries and shortbread £6.25

Yorkshire rhubarb crumble with custard £6.25

Hand rolled dark chocolate truffles £3.75

A selection of homemade ice creams, sorbets 2.00 per scoop
Ice creams - vanilla, cinnamon, caramel, honeycomb
Sorbets - orange, raspberry, mandarin, pear, pineapple

Selection of cheeses - Barkham Blue (cow), Cerney Ash (goat),
Spennwood (cow), Sharpham (soft cow),
apricot and apple chutney, celery, grapes and crackers £7.95

A glass of Brown Brothers orange Muscat,
homemade biscotti or shortbread with an espresso coffee 7.50

Full range of Illy and liqueur coffees

Pudding Wines and Ports

Monbazillac, Chateau La Sabatiere £3.25

Brown Brothers orange Muscat, Australia £3.75

Late Harvest Tokaji, Hungary £3.80

Elysium Black Muscat, California £4.70

Ruby port £4, Tawny port £5, Late bottled vintage port £6