

## **Puddings**

Traditional sticky toffee pudding  
with vanilla ice cream £7.00

*Pedro Ximenez, Spain £3.95 Perfect match!*

Passion fruit and burn meringue pie,  
served in an ice cream cone £7.25

Warm Blondie,  
rich dark chocolate mousse, passionfruit gel £7.50

Chocolate fondant with a crushed pistachio  
and vanilla ice cream £7.50 (minimum 10 minutes)

*Monbazillac, Chateau La Sabatiere, France £3.25*

A selection of petit fours £6.50

A selection of ice creams and sorbets £2.50 per scoop

Ice creams - vanilla, chocolate, strawberry

Sorbets - raspberry, pear, mango

Cerney ash (goat), Bath Blue (cow), Montgomery's  
Cheddar (cow), Spenwood Cheddar (cow) with apricot  
and apple chutney, celery, grapes and crackers £8.50

A glass of Muscat de Saint-Jean de Minervoise,  
homemade biscotti with an espresso coffee £7.50

### **Pudding Wines, Sherry, Ports and Limoncello**

Monbazillac, Chateau La Sabatiere, France £3.25

Muscat de Saint-Jean de Minervoise, France £3.75

Pedro Ximenez, Spain £3.95

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