

## **Puddings**

Sticky toffee pudding with honeycomb,  
butterscotch sauce and honeycomb ice cream £7  
*Pedro Ximenez, Spain £3.95 the perfect match!*

Lemon posset with fresh strawberries,  
blackcurrant sorbet and lemon curd £6.50

Warm treacle tart with vanilla ice cream and spiced syrup £7

Hot dark chocolate fondant  
with chocolate sauce and caramel ice cream £7.50

Dark chocolate and orange pot with shortbread biscuits £6.25

Hand rolled dark chocolate truffles £3.75

A selection of homemade ice creams and sorbets  
£2.50 per scoop

Ice creams - vanilla, chocolate, strawberry,  
Sorbets - blackcurrant, raspberry, pineapple

Selection of cheeses -  
Oxford Blue (cow), Cerney Ash (goat),  
Spenswood (cow), Cotswolds Brie (cow),  
apricot and apple chutney, celery, grapes and crackers £7.95

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

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

Monbazillac, Chateau La Sabatiere, France £3.25

Muscat de Saint-Jean de Minervoise, France £3.75

Pedro Ximenez, Spain £3.95

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