



## **Dessert menu**

Why not add an extra glass of something sweet to go with it?  
We have recommended the perfect one with each pudding below or try a boozy pudding instead

Sticky banoffee pudding, salted toffee sauce, banana ice cream £7  
*Classique Sauternes, Ginestet, Bordeaux 2016 - 125ml glass £6.50 or 75cl bottle £38*

Warm chocolate & almond cake, salted caramel ice cream, chocolate sauce £7  
*Vistamar Late Harvest Muscatel 2017 – 125ml glass £7.10 or 37.5cl bottle £21*

Pear, blackberry & frangipane tart, crème fraiche £7  
*Muscat de Beaumes-de-Venise Cave des Vignerons 2005 – 125ml glass £8 or 37.5ml bottle £24*

Cinnamon mascarpone panna cotta, poached winter fruits £7  
*Elysium Black Muscat, Andrew Quady, USA, 2017 – 125ml glass £11.50 or 37.5cl bottle £32*

British cheese selection, chutney, crackers, grapes £9.50  
*Taylors 10-year-old tawny port – 75ml £4.80*

Selection ice creams and sorbets £6

Homemade fudge £4

## **After dinner cocktails & drinks**

Espresso martini £9

Salt caramel espresso martini £9

Brandy Alexander £8.50

Liquor coffees from £8

Baileys hot chocolate £9

## **Coffees & Teas**

Americano £2.65 | Cappuccino £2.95 | Espresso sgl £1.95 | Espresso dbl £2.65 | Latte £2.95 | Flat White £2.95 |  
Macchiato £2.95 | Tea £2.50 | Specialist Tea £2.50 | Mocha £3.15 | Hot chocolate £3.15 Add syrup 50p