



PLEASE SEE OUR
BLACKBOARD FOR TODAY'S
DESSERT SPECIALS



DESSERTS which are all homemade using the finest fresh ingredients

Bread & Butter Pudding with a hint of Cointreau

Sticky Toffee Pudding with toffee sauce

Seasonal Fruit Crumble

Lemon Meringue Pie

Dark Chocolate Brownie

topped with white chocolate drops

Vanilla Pod Crème Brûlée with shortbread biscuit

All desserts £5.95

with double cream, homemade custard or ice cream.

Trio of Chocolate Desserts 7.50

Chef's selection of three mini reasons to love chocolate

Assiette of Desserts 15.50

A selection of mini desserts for two (or more) to share

ICE CREAMS & SORBETS

Ice creams 4.50

Clotted cream vanilla / Double chocolate chip / Honeycombe ripple

Sorbets 4.50

Amalfi lemon / Mango / Blackcurrant

or per scoop 1.50

CHEESEBOARDS

3 Counties Cheeseboard 7.50

Colston Bassett Stilton, Red Leicester, Somerset Brie, traditional garnish, crackers

Full Cheeseboard 11.00

A board of specially selected cheeses, homemade chutney, biscuits and fruit

COFFEE / TEA

Filter Coffee 2.50

Latte 3.00

Cappuccino 3.00

Espresso 2.50

Liqueur Coffees 5.50

Irish, Baileys, Tia Maria, Brandy

Selection of Speciality Teas 2.50

If you have any special dietary requirements please inform us when you order. For full allergen information please ask a member of staff.

AFTER DINNER DRINKS

Why not compliment your meal with our specially chosen dessert wine, Cognac or port.

Dessert Wine 14.95

Jurancan Moelleux 'Harmonie' Domanie P Bordenave

An amber light coloured wine that is full of flavours including white flowers, fresh fruits, pear and white peach. HALF BOTTLE

Cognac 1ER VS, Daniel Bouju 4.50

Of amber colour, this Cognac is 5 years old. The bouquets of cask wood and floral scents are present. Well rounded, not aggressive.

Cognac 1ER XO, Daniel Bouju 9.50

Of amber colour, this cognac is 25 years old. Scents of nutmeg, clove, cinnamon, vanilla and prunes.

Ruby Port - Messias, Portugal Douro 4.00

A lovely Port with a young fruity character. Aromatic on the nose with fresh notes of red fruits.

Fortified Wine 3.00

Pineau Des Charentes, Paul Moreau

A mixture of grape juice and Cognac. It will delight lovers of sweet wines, sherry and port.

Armagnac VSOP, Delord 5.00

Notes of nut, peach, violet, lime, vanilla, plum and pepper come from this excellent Armagnac Chateau.

Calvados - Domaine Pacory 5.00

Calvados is an apple brandy made in the Normandy area. The apples are fermented & the product distilled twice. The liquid is then matured for at least 4 years for this Calvados.

