

# DESSERTS

## TRADITIONAL STICKY TOFFEE PUDDING **g** £7.75

A traditional sticky toffee cake made with dates and toffee sauce, served with ice cream or cream.

## ETON MESS £7.75

Fresh strawberries, meringue and whipped cream.

## RICE PUDDING £7.75

Home made rice pudding with a sprinkle of cinnamon served with cherry compote.

## APPLE CRUMBLE **g** £7.75

Served with a choice of ice cream, custard or cream.

## CRÈME BRÛLÉE £7.75

## HONEY WALNUT CAKE **n** £7.75

Served with cream or ice cream of your choice.

## CHOCOLATE ORANGE TORTE **g** £7.75

A chocolate orange mousse finished with a chocolate orange glaze. Served with ice cream or cream.

## TRIO OF ICE CREAM **n** £7.75

A choice of Vanilla, Chocolate, Strawberry, Pistachio.

## DUO OF SORBET £7.00

Coconut, Melon.

# CHEESE SELECTION

## HAND PICKED CHEESES £12.95

### RUSTIC RACHEL **v**

Makers: Pete Humphries & Roger Longman from Bagborough Farm, Somerset.

A semi-hard goats' cheese with a well rounded, lingering flavour. Pete Humphries named it after a friend of his "because it is sweet, curvy and a bit nutty!". The interior is milky white while the rind is chestnut coloured and edible.

**Unpasteurised, Vegetarian, Goats Cheese.**

### MONTGOMERY'S CHEDDAR **v**

Maker: Jamie Montgomery Yeovil Somerset.

A stonkingly good cheese, this rich and nutty cheese is made with traditional rennet. Made by hand seven days a week to ensure the freshness. The family started making cheese 70 years ago.

**Unpasteurised, Cows Cheese.**

### COLSTON BASSETT STILTON

Maker: Colston Bassett Dairy Nottinghamshire.

Rich cream colour with blue veining spread throughout. The texture of the cheese is smooth creamy with a mellow flavour and no sharp acidic taste from the blue.

**Pasteurised, Blue Cheese, Cows Cheese.**

### WIGMORE BRIE STYLE

Maker: Anne and Andy Eigmores in Risely Berkshire.

It is a traditional hand washed curd cheese with the bloomy rind of a brie. When ripe, from about three months of age, it oozes its' creamy sweetness from within the rind.

**English Soft, Unpasteurised, Brie Style Sheeps Cheese.**

# DIGESTIF COCKTAILS

## ESPRESSO MARTINI

Absolut Vodka, Espresso Coffee, Kahlua, Crème de Cacao.  
£10.50

## GRASSHOPPER

Crème de Cacao, Crème de Menthe, Cream.  
£9.50

## BRANDY ALEXANDER

Martell Cognac, Crème de Cacao, Cream, Nutmeg.  
£9.50

# DESSERT WINE

	100ml	Bottle
26 <b>ALASIA MOSCATO D'ASTI</b> Piemonte, Italy		£25.00
27 <b>DOMAINE DE GRANGE NEUVE MONBAZILLAC</b> France (50cl)	£7.10	£31.50
28 <b>RUPE' RE VENDEMMIA TARDIVA</b> Trentino, Italy (50cl)		£49.00
29 <b>CHATEAU DE CERONS A.O.P</b> Bordeaux, France (375cl)		£49.00

# PORT & MADEIRA

	100ml	Bottle
<b>GRAHAM'S SIX GRAPES PORT</b>	£6.00	£32.00
<b>GRAHAM'S LBV PORT</b>	£7.00	£35.00
<b>GRAHAM'S 10 YO TAWNY PORT</b>	£8.25	£48.00
<b>GRAHAM'S 20 YO TAWNY PORT</b>	£13.25	£80.00
<b>GRAHAM'S 40 YO TAWNY PORT</b>	£25.00	£160.00
<b>DOW'S QUINTA DO BOMFIM PORT</b>	£12.50	£70.00
<b>BLANDY'S DUKE OF CLARENCE MALMSEY MADEIRA</b>	£6.00	£32.00
<b>BLANDY'S 10 YO MALMSEY MADEIRA (50cl)</b>	£7.50	£34.00