

# Pudding & Cheese

Sticky toffee pudding, butterscotch sauce, clotted cream 6  
*Try a glass of H&H Madeira Wine*

Dark chocolate delice, raspberry sorbet & coulis 6  
desiccated coconut\*  
\*Vegan friendly  
*Elysium is great with chocolate*

Tapioca, earl grey prunes, shortbread 6  
*Try a glass of Moscato Passito*

Spiced poached pear, toasted pecans, red fruit sorbet 6  
*A Damson Fizz would accompany this*

Lemon tart, Italian meringue, crème fraiche 6  
*Monbazillac is a treat with this*

T&K peanut butter sundae, vanilla ice cream 7  
chocolate sauce, peanuts, almonds  
*Perhaps a shot of Patron or Frangelico*

## Ice Cream & Sorbet

*All made in house, using fresh ingredients, all flavours are gluten free*

Three scoops & toffee, fruit or chocolate sauce 5

Ice Creams: Chocolate, vanilla, strawberry,  
peanut butter, cappuccino

Sorbets: Red fruit, apricot, pineapple

Affogato; 2 scoops of vanilla & espresso 4

**Cheese Board** grapes, biscuits & chutney 8

Cremet, creamy flavour, mousse like texture, rich flavour, earthy undertones  
Duddleswell, sweet, caramel tang accentuated by hints of Brazilian nuts & hay  
Devon Blue, cows' cheese with a moist, slightly crumbly texture  
Wookey hole, cave aged cheddar, rich, tangy and mature

**Cropwell Bishop Stilton**; biscuits, chutney & grapes 5

**Savoury**; NVB Welsh Rarebit on toast 5