

Pudding & Cheese

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

Chilled dark chocolate fondant, salted caramel, honeycomb 6
Elysium is great with chocolate

Rhubarb crumble, ginger topping, crème fraiche 6
Try a glass of Moscato Passito

Spiced poached pear, toasted pecans, apple sorbet 6
A Damson Fizz would accompany this

Lemon tart, Italian meringue, crème fraiche 6
Try a glass of Riesling wine

Tonka bean pannacotta, braised rhubarb, rhubarb jam 6
Monbazillac is lovely with this pudding

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

Sorbets: Red fruit, apple, mango, rhubarb

Affogato; 2 scoops of vanilla & espresso 4

Cheese Selection

All cheeses served with biscuits, celery, chutney £4 each or 3 for £10 4/10

Berkswell Sheep; sweet & nutty with a hint of caramel

Bath Soft Cheese; mild & creamy, brie style cheese

Perl Las; creamy textured blue cheese, sweet finish

West Country Cheddar; cows' milk, smooth flavour, rich texture

Cropwell Bishop Stilton; biscuits, chutney & grapes 5

Savoury; NVB Welsh Rarebit on toast 5