

# 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 Black Muscat is great with chocolate puddings*

Paris Brest, white chocolate crème patisserie, raspberries 7  
*Try a glass of Moscato Passito*

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

Baked 'Sticky Toffee' Alaska, honey roasted macadamia nuts 8  
*A glass of Monbazillac would be great with this*

Rhubarb frangipane, blood orange, ginger crème fraiche 6  
*Try a glass of Riesling wine*

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, pink grapefruit

Affogato; 2 scoops of vanilla & espresso 4

## Cheese Selection

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

Lyburn Gold; nutty flavour, creamy & smooth

Baron Bigod; creamy, earthy, mushroom flavour

Brighton Blue; semi soft texture, mellow blue flavour & slightly salty finish

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

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

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