

Pudding & Cheese

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

Mango mousse, pineapple & mint salsa 6
Try a glass of Moscato Passito

Pastel de Nata, cinnamon ice-cream 5
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

Rich chocolate cookie dough, vanilla ice cream* 6
*Baked to order 15 minutes
Damson gin on ice would be a sweet addition

Chocolate brownie sundae, salted caramel, cherries, 7
vanilla ice cream, chocolate sauce
Perhaps a shot of Patron or Frangelico

Pudding Pots; all served with shortbread 5
Lemon posset, chantilly cream
Dark chocolate mousse, cherries, honeycomb
Eton mess, chantilly, mixed berries, fruit coulis

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, 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
Sharpham Cremet; a creamy goats cheese from Devon
Baron Bigod; creamy, earthy, mushroom flavour
Bath Blue; Ripened for eight to ten weeks to give a creamy blue veined taste
Godminster Organic Cheddar; creamy smooth and rich traditional cheese
Cropwell Bishop Stilton; biscuits, chutney & grapes 5
Savoury; NVB Welsh Rarebit on toast 5