

Pudding & Cheese

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

Plum Mille Feuille, damson coulis, crème patisserie, Chantilly 6
Damson gin on ice would be a sweet addition

Poached apricots, clotted cream, lavender 6
Try a glass of St Johns Chateau Lascaux Languedoc

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
A glass of Elysium would be great with this

Black forest brownie Sundae, cherries, chocolate & 7
vanilla ice cream

Strawberry shortcake & vanilla Sundae, shortbread, 7
coulis, strawberries
Both sundaes would suit a glass of the Moscato Passito

Individual Pudding Pots; served with shortbread 5
Lemon posset, chantilly cream
Eton Mess, mixed berries, fruit coulis
Dark chocolate & salted caramel mousse

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, fig, apple,

Affogato; 2 scoops of vanilla & espresso 4

Cheese Selection £4 each or 3 for £10 4/10

Brie De Meaux; sweet & buttery flavours of truffles, bloomy rind

Beaufort Alpage 2016; firm cows' milk, Gruyere family

Village Maid Wigmore Cheese; sheeps' milk, creamy & slightly sweet

Norton & Yarrow Sinodun Hill; award winning goats cheese

Cropwell Bishop Stilton; biscuits, chutney & grapes 5

Savoury; NVB Welsh Rarebit on toast 5